



Our inspiration starts in the grounds. Eight acres of walled garden, full year around, with a rich variety of fresh vegetables, herbs and fruit. Expertly grown by Liz O'Connell and her team of gardeners. The six hundred and more acres of grounds bring a diverse selection of wild foods throughout the year.

Over the wall our producers supply us with exceptional ingredients; Feighery's Butchers and La Rousse Foods source meats for us from across Ireland. Mary Walsh supplies us with free range duck and Patricia Butler with her chickens from their farms in Co. Kilkenny.

Fish is landed on the South Coast and delivered by The Duncannon Fish Company.

The Butter on the tables is from Glenilen Farm in Co. Cork.
Adrian Meuller makes the seeded sour dough in Mountmellick.

The Kitchen, Sommelier and Restaurant teams work together to produce the menus, dishes are simple in delivery focusing on bold flavours and balance; food should be enjoyed.

If you have a specific request or just really fancy a personal favourite our team will, where possible, endeavour to produce it for you.

Please do advise of any food allergies or special dietary requirements.

Tasting menus are designed to be enjoyed by the whole table.

Wine Pairing, eight course €80

Sam Moody, Head Chef
Jorg Demmerer, Food & Beverage Manager
Magdalena Mocek, Sommelier

A la Carte

South Coast Haddock
beluga lentils, lime, pistachio

Pan Fried Scallops
Jerusalem artichoke, lemon, purslane

Shellumsrath Duck Tart
orange, new season sea kale

Ballyfin Hen's Egg
onion confit, black truffle, gravy

Potato & Smoked Gubbeen Ravioli
coppa, wild leaf garlic, lemon

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Day Boat Sea Bass
vanilla parsnip purée, ginger, chicken jus

South Coast Turbot
broccoli, lemon, shallot, white wine velouté

Native Dexter Beef
confit potato, onion, wild garlic, Madeira Jus

Freshford Spring Lamb
leek, barley, goat's cheese, almonds

Butlers Farm Spring Chicken
truffled potato, garden vegetable pot au feu



Tasting Menu

Amuse Bouche

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South Coast Haddock

beluga lentils, lime, pistachio

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Potato & Smoked Gubbeen Ravioli

coppa, wild leaf garlic, lemon

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South Coast Turbot

vanilla parsnip purée, ginger, chicken jus

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Native Dexter Beef

confit potato, onion, wild garlic, Madeira jus

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Truffled Little Milk Brie

apple jam, walnut toast

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Spiced Poached Pineapple

crispy rice, watermelon granita

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Bitter Chocolate Ganache

hazelnut crunch, milk sorbet

Cheese

A Selection of Irish Cheese from the Trolley

artisan crackers, chutney, fruit, preserve

additional course to share € 20

Pudding

Bitter Chocolate Ganache

hazelnut crunch, milk sorbet

Warm Orange Cake

orange marmalade, white chocolate cremeux

Set Vanilla Buttermilk

forced rhubarb, crispy ginger bread

Caramelised Banana

crème mousseline, salted caramel ice cream

Mango and Passion fruit Mousse

fresh mango, sablé biscuit, puffed rice