

THE CELLAR

GROUP SET MENU

Starters

Wok-fried Mussels & Prawns (c)

Thai Red Curry sauce & Naan Bread

Panko Crumbed Goat's Cheese (v)(c)

Carpaccio of Beetroot, Herb Salad, Raspberry & Balsamic Dressing

Monkfish Skewer Wrapped in Smoked Pancetta

Spinach & Rocket Leaves, Parmesan Shavings

Heirloom Tomatoes (c)

Cooleeney Cheese, Prosciutto & Balsamic Reduction

Sautéed Scallops (c)(n)

Black Pudding, Crispy Pancetta, Micro Herbs, Lemon Oil & Truffle Jus

Homemade Soup of the Day

Main Courses

Slow Roasted Pork Belly (c)(n)

Apple & Vanilla Puree, Seared Scallops, Sautéed Spinach, Pancetta Crisp, Bacon, Onion Relish

Confit of Skeaghanore Duck Leg (c)(n)

Sweet Potato Puree, Braised Red Cabbage, Smoked Duck Spring Roll, Plum Chutney & Baby Onion Jus

Panache of Seafood (c)

Salmon, Prosciutto Wrapped Monkfish, Lemon Sole Stuffed with Crabmeat & Smoked Salmon, Hake, Prawn & Chorizo Skewer, Chive Cream

Blue Agave Tequila Prawns (n)

Chilli, Garlic & Ginger Butter, Coriander Scented Basmati Rice

Escalope of Chicken (c)(n)

Topped with Confit of Red Pepper, Prosciutto & Goats Cheese, Bulgur Wheat & Chickpea Salad, Basil Pesto

Curried Cauliflower (v)(n)

Raisins, Apple & Pumpkin Seeds in a Curried Coconut Sauce, Firecracker Rice & Naan Bread

(All above main courses are served with seasonal vegetables & potatoes)

Desserts

Sticky Toffee Pudding

Pecans, Toffee Sauce & Vanilla Ice-cream

Double Chocolate Brownie

Chocolate Sauce & Toffee-Crunch Ice-Cream

Rhubarb, Mixed Berry & Rosewater Crumble

Sauce Anglaise & Ice-Cream

Bread & Butter Pudding

Sauce Anglaise & Vanilla Ice-Cream

Set Option 2 Courses - €34.00 | 3 Courses - €42.00

* Please inform your server of any special dietary requirements

Vegetarian & Vegan menu available upon request

Allergens

(c) coeliac adaptable (please advise your server)

(g) gluten free

(n) contains traces of nuts

(v) vegetarian

(v-adapt) vegetarian adaptable (please advise your server)

The
ROSS