

SAMPLE MENU

Guinness bread



STARTERS

Lettermacaward oyster trio
shallot vinaigrette

Carrot & cumin soup
crispy carrots, coconut cream (V)

Slow cooked pork belly
celeriac puree, braised puy lentils,
apple & raisin chutney, red wine jus

Salt & pepper squid
rocket, pickled cucumber, crispy
capers, shaved fennel, sweet chilli
sauce

Beetroot carpaccio (V)
rocket, pickled wild mushrooms,
radish, sweet potato, beetroot puree,
baby corn, blackberry vinaigrette,
(goats cheese optional)



MAINS

28-day dry aged 10 oz sirloin of
Lisdergan Irish beef
8 oz Fillet of beef + €5 10 oz Ribeye + €5
champ potato, squash puree, sauteed wild
mushrooms, pak choi, red wine jus

Lisdergan rump of lamb (cooked pink)
champ potato, squash puree, sauteed wild
mushrooms, pak choi, red wine jus

Roast breast of Silver Hill duck
champ potato, turnip & vanilla puree,
sprouting broccoli, poached plum, cherry
& red wine jus

Pan seared fillet of Seabass
champ potato, chargrilled vegetables,
black olive tapenade, lemon butter sauce
& chives

Pan seared fillet of Greencastle landed
black sole (on the bone) + €5
champ potato, cured cucumber, brown
shrimp, tomato, samphire, dill veloute

Wild mushroom linguini (V)
Crispy enoki mushrooms, toasted
almonds, salsa verde

Sides €5.50
Skinny fries
Salad leaves
Gratin potatoes
Baby boiled potatoes
Broccoli & cauliflower with almond butter

DESSERTS

Plum crème brulee
mini shortbread, caramel ice cream

White chocolate panna cotta
berry compote, meringue, lemon curd,
mango & passion fruit sorbet

Homemade ice creams
chocolate, strawberry

Irish artisan cheese plate,
homemade chutney, crackers + €5

Cooleeney – soft white cheese, buttery
texture with mushroom tanginess

Cashel Blue – firm, subtle, creamy blue
cheese made in Tipperary

Mossfield Cheddar – mild, creamy
cheddar from Offaly

Dessert Wines

Essensia, orange muscat €7 50ml
glass
Elysium, black muscat €7 50ml glass

Selection of coffees teas with
Rathmullan House petit fours
€5.50

3 Courses €65
2 Courses €55

Dinner package includes the 3 course option - dishes with a surcharge are noted above. Tea & coffee are not included
10% service charge in lieu of gratuities - We operate a no split bills policy.
We handle all allergens in our kitchen so cannot guarantee 100% allergen free dishes.