



Two Course - €35

Three Course - €42

inclusive of Tea & Coffee

Starter:

Homemade Soup of the Evening

Our Homemade Wheat Brown Soda Bread

(Contains: 1(W),(O), 2, 3, 8, 13)

20 Hour Slow Cooked Ham Hock

Poached Hens Egg, Tender Stem Broccoli, Black
Pepper & Tarragon Hollandaise

(Contains: 2, 3, 5, 8, 13)

Baked Pithivier of Confit Chicken & Black Truffle

Pickled Mustard Seeds, Pearl Onion, Parsley,
Pale Ale Gravy

(Contains: 1(W), 2, 3, 5, 8, 13)

Duo of Salmon Tian

Avocado Puree, Herb Fromage Blanc, Roe,
Herb Salad

(Contains: 2, 8, 12)

'Hot Honey' Glazed Belly of Pork

Cheek Bon Bon, Apple, Carrot, Sage,
Black Pudding Crumble

(Contains: 1(W)(O), 2, 3, 8, 13)

Whipped Brie

Blackberry, Red Onion, Honeycomb, Bee Pollen,
Rosemary, Herb Salad, Sourdough

(Contains: 1(W), 2, 8)

Allergens:

1. **GLUTEN** – (W) Wheat, (R) Rye, (B) Barley, (O) Oats
2. SO2 & Sulphites 3. Celery 4. Sesame 5. Mustard 6. Crustaceans 7.
Lupin 8. Milk 9. **NUTS** – (A) Almond, (W) Walnut, (H) Hazelnut, (PO)
Pistachio, (B) Brazil, (C) Cashew, (P) Pecan, (M) Macadamia 10. Soya
11. Peanuts 12. Fish 13. Eggs 14. Molluscs



Main Course:

12 Hour Pot-Roasted Feather Blade of Irish Beef

King Oyster Mushroom, Truffled Beef Arancini,
Beluga Lentils, Garden Kale, Port Jus
(Contains: 1(W), 2, 3, 5, 8, 13)

Butter Baked Breast of Chicken

Mushroom Tortelloni, Spiced Confit Wing,
Serrano Ham, Watercress,
Chicken & Mushroom Consomme
(Contains: 1(W), 2, 3, 8, 13)

Catch of the Day

Sauté Potato, Sesame Wakame, Confit Leeks,
Baby Spinach, White Wine Veloute
(Contains: 2, 4, 8, 12)

Grilled Darne of Salmon

Jerusalem Artichoke, Fennel & Orange Salad,
Dill Pickle Salsa Verde
(Contains: 2, 8, 12)

16 Hour Confit Belly of Pork

Potato, Carrot, Apple, Red Onion, Pat O' Neill
Black Pudding, Parsley, Pale Ale Gravy
(Contains: 1(W)(O), 2, 3, 8)

**All of our beef is of 100% Irish origin. We're happy to
accommodate special dietary needs—many dishes can be
tailored to suit your requirements.**

**Some items may contain allergens; while we take great care, our
kitchen is not allergen-free.**

Please inform your server of any allergies or intolerances.

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Main Course - Cont'd:

‘RAVIOLI’

Wild Slow Roasted Butternut Squash, Confit
Leeks, Baby Spinach, Sage & Brown Butter
Cream, Crispy Onion
24 Month Aged Parmesan
(Contains: 1(W), 2, 8, 13)

Grilled 10oz Irish Ribeye Steak

King Oyster Mushroom, Confit Shallot,
Watercress,
Triple Cooked Chunky Hand Cut Fries
Peppercorn or Garlic Butter
(Contains: 2, 3, 8)

€15.00 SUPPLEMENT

Side Dishes

Triple Cooked Chunky House Fries €5
(Contains: 2)

Rustic Cut Skin on Fries €5
(Contains: 2)

Truffle & Parmesan Fries €7
(Contains: 2, 5, 8, 13)

Sweet Potato Fries €5
(Contains: 2)

Dressed Herb Salad €5
(Contains: 2, 5)

Herb & Honey Roasted Root Vegetables €5
(Contains: 2)

Creamy Rooster Mash €5
(Contains: 2, 8)

‘Pottery’ Coleslaw €5
(Contains: 2, 5, 8, 13)

Tenderstem Broccoli, Garlic & Herb Butter €5
(Contains: 8)

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Desserts:

Assiette of Blackberry & Kynoch's Apples

Blackberry Parfait, Apple Crumble, Blackberries,
Honeycomb, Apple Gel

(Contains: 1(W)(O), 2, 8, 9(A), 13)

Dark Belgian Chocolate Praline Tartlet

Whipped Ganache, Praline Parfait, Hazelnut
Crunch, Chocolate Sauce

(Contains: 1(W), 8, 9(A)(H), 10, 13)

Blackcurrant & Passionfruit Delice

Passionfruit Meringue, Cassis Sorbet,
Brandy Snap Tuile

(Contains: 1(W), 2, 8, 9(A), 13)

Selection of Ice Creams

Vanilla, Chocolate, Raspberry, Rum & Raisin,
Chocolate Sauce, Soil, Cream, Mint

(Contains: 1(W), 2, 8, 13)

The 'POTTERY' Irish Artisan Cheese Plate

Brie, Cashel Blue, Black Pepper & Chive, Smoked
Cheddar, Sourdough Croutes, Grapes, Kynoch's
Apple Chutney, Celery, Pickled Red Onion,
Hazelnut Crunch

Contains: 1(W)(O), 2, 3, 8, 9(H), 13)

€5.00 SUPPLEMENT

Graham's Late Bottled Vintage Port, 2018 - €6.60

Post Dinner Drinks:

Espresso Martini – €13

Smirnoff, Espresso, Coffee Liquor, Sugar

Whiskey Sour - €13

Irish Whiskey, Lemon Juice, Sugar, Angostura Bitter,
Egg White (13)

Remy Martin VSOP, Cognac - €9.50

Irish Coffee - €8

Irish whiskey, Coffee, Fresh Cream (8)

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