



OUR SUPPLIERS

Artisan – Chestnut Mushrooms, King Oyster Mushrooms

Ballymackenny Farm – Violetta Potatoes

Boyne Valley Cheese – Boyne Valley Bán

Castleruddery Farm – Shallots, Onions, Pumpkin, Parsnip

Cuinneog - Butter & Buttermilk

Dunany Organic Flour – Wholemeal Flour, Spelt Berries

Egan's- Brill

Garden Of Eden - Chives, Basil, Lovage, Dill, Parsley, Mint

Hope Beer, Kilbarrack - Handsome Jack, Underdog

Mcnally Family Farm – Kale, Land Cress, Basil, Cabbage, Edible Flowers, Cavalo Nero, Parsley Lovage, Long Beetroot, Shishito, Savory, Lemon Verbena

Pallas Foods – Dexter Beef

Roaring Water Bay - Mussels

Rose O'Sullivan - Cabbage, Salsify, Turnips

Velvet Cloud – Sheeps' Yoghurt

Wild Irish Game – Sika Venison

POTAGER DINNER MENU

Fermented brown bread & Cuinneog butter

Potato bread, ricotta, kale pesto

Kohlrabi, rabbit, Morteau sausage & hazelnut

Violetta potato, oyster mayonnaise, shallot

Cauliflower soup, yeast foam

Salt baked beetroot, smoked ricotta, walnuts

Spiced beef carpaccio, marinated mushroom, Coolattin cheese custard

Octopus, jerusalem artichoke, lovage gremolata, garlic crumb

Brill, roast parsnip, leek, ponzu fish sauce, mussels

Or

Venison, pressed potato & turnip, cabbage, roasted onions

5 COURSE MENU €55.00

EXTENDED 6 COURSE MENU €70.00

Still & Sparkling Water €2.00 per bottle