



OUR SUPPLIERS

Cuinneog - Butter & Buttermilk

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

Hope Beer, Kilbarrack - Handsome Jack

Castleruddery Farm – Shallots, Onions, Pumpkin, Parsnip

McNally Family Farm – Kale, Land Cress, Basil, Cabbage, Edible Flowers, Cavolo Nero,
Lovage, Long Beetroot, Shishito, Savory, Lemon Verbena
Dunany Organic Flour – Wholemeal Flour, Spelt Berries

Ballymakenny Farm - Long Stem Broccoli

Rose O'sullivan -Cabbage, Beetroot

Velvet Cloud – Sheeps' Yoghurt

Egans – Hake

Artisan – Chestnut Mushrooms, King Oyster Mushrooms

Boyne Valley Cheese – Boyne Valley Bán

Wild Irish Game – Sika Venison

Pallas Foods – Dexter Beef

POTAGER SUNDAY LUNCH MENU

GLASS OF PROSECCO
OR
SPARKLING NON-ALCOHOLIC FRITZ MULLER

Fermented brown bread & cuinneog butter

Potato bread, ricotta, kale pesto

Squid ink tapioca, oyster mayonnaise, pickled fennel

Braised pork and mustard, celeriac puree

Spiced pumpkin soup, sage foam

Salt baked beetroot, smoked ricotta, walnuts

Spiced beef carpaccio, marinated mushroom, coolattin cheese custard

Rabbit loin & leg, morteau sausage, parsnip, braised salsify

Or

Venison loin, braised shank, salt baked turnip, cabbage, roasted onions

4 COURSE MENU €45.00

5 COURSE MENU €55.00

Still & Sparkling Water €2.00 per bottle