



A TASTE OF IRELAND

A PERFECT BLEND OF THE FOUR REGIONS PACKED WITH
FLAVOURS FROM MUNSTER, ULSTER, CONNAUGHT AND
LEINSTER. COOKED ON OUR OPEN WOOD FIRE BARBECUE

FRIDAY 20TH MARCH 2026

7.00PM FOR 7.30PM SERVICE



CELERIAC, SMOKED BACON SOUP

Creamy celeriac, apple , smoked bacon, crispy goats cheese
Bon Bon

BAGUN BRUITE TERRINE

Slow cooked treacle ham hock &, charred cabbage terrine.
Homemade Irish soda bread, Guinness butter

KIRKEEN

Wood roasted cockles, ember roasted bacon bits, braised
allotment leeks, Irish cider, soft herbs

TASTING OF IRISH LAMB

Herb-crusted wood roasted loin, confit of neck, Irish stew
potato terrine, fire roasted baby vegetables, roasted lamb
sauce

STOUT & YELLOW MAN

Honey & Irish stout pudding, yellow man (honeycomb)
Ice cream , treacle sauce

£40pp for 5 courses

£20pp deposit required on booking