



# 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, SMOKE D BACON SOUP

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

## BAGUN BRUI TE 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