

# Table d'Hôte Menu

(2 course €38, Full Menu €45)

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Wood Pigeon, Burnt Onion Dressing, Curly Kale, Hazelnuts, Tenderstem Broccoli  
*Contains: Nuts, Peanuts, Soya, Wheat, Sulphites, Sesame, Milk*

Warm Sweet & Spicy Watermelon Soup, Rice Crisp, Kalamata Olives, Pickled Ginger (V, GF)  
*Contains: Sulphites, Mustard, Soya*

Partridge Escabeche, Pickled Root Vegetables, Black Pudding Soil, Ciabatta  
*Contains: Sulphites, Eggs, Milk, Nuts, Soya, Wheat*

Organic Smoked Salmon, Buttered Savoy Cabbage, Capers, Wholegrain Mustard, Beetroot Puree (GF)  
*Contains: Milk, Nuts, Sesame, Peanuts, Sulphites, Mustard*

Homemade Cream Soup of the Evening (GF, V)  
*Contains: Soya, Milk, Celery*

Wild Atlantic Way Seafood Chowder  
*Contains: Fish, Crustacean, Milk, Celery, Soya, Wheat, Sulphites*

Ingredients in some of the dishes have been grown in the Malton Organic Garden

Some of the dishes not marked (GF) can be made gluten free friendly, please ask your server



The gluten-free items in this menu are independently tested by GlutenShield who regularly test our menus to ensure that our food represents the highest standards in gluten-free dining.

[www.glutenshield.com](http://www.glutenshield.com)  
'gluten-free peace of mind'

## Main Courses

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Char Grilled Sirloin of Irish Hereford Beef, Braised Shallot, Cherry vine Tomato, Tarragon Bearnaise (GF)

*Contains: Soya, Eggs, Sulphites*

Assiette of Kerry Lamb (Shepherd Pie, Rump & Rack), Minted Pea, Salsa Verde (GF)

*Contains: Soya, Sulphites, Mustard, Celery*

Herb Roasted Supreme of Chicken, Baby Vegetables, Pearl Barley & Chorizo Broth

*Contains: Soya, Sulphites, Wheat*

Fillet of Salmon, Parsnip & Honey Mousseline, Almond, Shrimp Mousse (GF)

*Contains: Fish, Nuts, Eggs*

Collop of Monkfish, Pak Choi, Cauliflower Puree, Yuzu Beurre Blanc (GF)

*Contains: Fish, Milk, Soya, Sulphites*

Mille Feuille of Ceps & Spinach, Mushroom Puree, Truffle Oil (V)

*Contains: Wheat, Eggs, Soya, Sulphites*

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## Desserts

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Strawberry Cheesecake, Strawberry Compote, Gel, Powder

*Contains: Wheat, Milk*

Yuzu & Caramel Pudding, Sticky Toffee Pieces, Honeycomb

*Contains: Wheat, Milk, Eggs*

Apple Frangipane Delice, Crème Anglaise, Vanilla Ice Cream

*Contains: Wheat, Eggs, Milk, Nuts*

Chocolate “Eton Tidy”, Cocoa Meringue, Chocolate Sauce, Chocolate Soil, Hazelnut Praline

*Contains: Wheat, Eggs, Milk, Nuts*

Selection of Artisan Cheese, Biscuits & Stewed Fruits

*Contains: Milk, Wheat, Eggs, Sulphites, Celery, Sesame, Nuts*

**Freshly Brewed Bewley’s Tea or Coffee**