

Starter

Cavan Goats cheese croquettes, pear, beetroot, toasted seeds €8.50

Donegal Scallop, crispy pork belly, caramelised apple, bisque €11.00

Dressed crab, pickled radish, avocado, toast €10.00

Mc Carrens ham hock, crispy egg, celeriac, hazelnut crunch €9.00

Wild Venison sausage, puy lentils, cabbage, beechwood smoked pancetta €8.50

Main Course

Cavan Lamb, roasted cauliflower, smoked aubergine, port jus €24.50

Gressingham Duck breast, tenderstem, pressed potato, cherries, chicory €24.50

Roasted Chicken, chorizo, butterbeans, smoked black pudding €21.00

21 day aged Sirloin, onion jam, green peppercorn sauce, chunky chips €26.50

Fish of the day, please ask your server or see our daily specials board

All main courses are served with seasonal vegetables & potatoes

Additional sides €3.75

Chunky chips | Mash | Sweet potato fries | pickled vegetable salad, toasted seeds

Vegetarian menu available

Dessert €7.95

Flavours of Hot Whiskey

Whiskey pudding, clove ice-cream, lemon cheesecake, whiskey sour gel

Dark chocolate delice, orange crème fraiche ice-cream

Our famous Oak Room Baked Alaska

Rice pudding, ginger crumble, pickled plum, vanilla ice-cream

Selection of local Corleggy cheese, chutney & crackers €11.50

Feeling full? Try one of our Liquor coffees €7.50
or Espresso Martinis €8.95

Tea & Queen cake €2.50
Coffee & Queen cake €3.00

Head Chef: Keith Hutton

Restaurant Manager: Daniel Jermyn

Our suppliers

Meat – Paddy Gaynor Ballinagh, Fish - Albatross Killybegs, Veg - The Veg Patch
Mullahoran, Camcas Ballyconnell, Fruits of nature Virginia, Luxury Foods - B.D Foods,
Monaghan, Artisan Cheese - Corleggy, Belturbet