

OAK ROOM RESTAURANT

March Value Menu

2 course €26.00

3 Course €32.00

Available Wednesday to Friday 5.30pm – 9.30pm
Saturday 5.30pm–6.30pm & Sunday 4.00pm – 8.00pm

Starter

Wild Venison sausage, puy lentils, cabbage, beechwood smoked pancetta
Mc Carrens ham hock, crispy egg, celeriac, hazelnut crunch
Soup of the evening, treacle & Guinness bread
Fried Cooleeney brie cheese, pineapple chutney, chicory

Main

Roasted Chicken, chorizo, butterbeans, smoked black pudding
Pan-fried Seatrout, confit lemon, herb risotto, pickled fennel
21 day aged Sirloin, onion jam, green peppercorn sauce, chunky chips **+€5.50**
Confit Silverhill duck leg, parsnip, pressed potato, smashed swede, jus

All main courses are served with seasonal vegetables & potatoes

Additional sides €3.75

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

Dessert

Glazed lemon tart, cherry & raspberry sorbet
Rice pudding, ginger crumble, pickled plum, vanilla ice-cream
Chocolate fondant, salted caramel ice-cream
Meringue, poached rhubarb, coconut & lime sorbet

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