

CRAFT



please be aware that dinner inclusive guests may choose from either menu for any course

served 6.30pm – 9.30pm daily



sea trout^{1,2,5,11,12}

hawthorn wood house smoked sea trout & sea trout pâté, beetroot fennel, samphire, chargrilled sour dough €9

a little craft

duck^{1,8,9,11}

confit duck leg, chorizo & bean casserole, balsamic reduction €8 please allow 10 – 15 minutes



soup²

forest mushroom soup, truffle froth €6

sorbet

xmas mulled red wine €3



more serious craft

tuna^{3,4,5,6,7,8,10,14,13}

chargrilled fillet of tuna, sticky rice, stir fried seafood and vegetable medley €21 (served medium)

wellington^{1,2,11}

black angus beef fillet, chestnut mushrooms, prosciutto, puff pastry, madeira sauce €26 (served medium to medium well)

venison²

7oz knockmealdown venison fillet, port reduction, red cabbage with attyfin apples, garlic potato €24 (no more than medium well)



vegetable^{2,11}



sauté gnocchi, roast butternut squash with 'trappers spice', asparagus, roast cashew nuts, herb and parmesan butter sauce €19



chocolate^{1,2}

belgian chocolate 'box' with butter shortbread & caramel, boulabane farms pistachio ice cream €6

finishing craft

nuts!^{1,2,6,7,10,11}

bourbon pecan pie, boulabane farms salted caramel ice cream €6

cheese^{2,11}

peter iredon's kerry blue cheese, truffle gouda, pickled walnut, figgie oatcakes, fruit €8



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