

3 course €45

Appetisers

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Grilled Local Scallops

Scallops Provençal, roasted vine tomato, garlic butter

Savoy House Gravlax

Jameson Black Barrel cured salmon,
baby caper, dill and shallot salsa

Duck Parfait

Cumberland sauce and toasted brioche

Caesar Salad

Baby gem, Reggiano cheese, smoked pancetta,
anchovy dressing and egg

French Onion Soup

Caramelised onion soup with Gruyere cheese baked crouton

Goat Cheese Salad

St Tola goats cheese, butterhead lettuce, beetroot,
mango, raspberry dressing

Entrees

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Chicken Escalope

Grilled marinated chicken escalope, parmesan,
rocket salad, mushroom cream

Half Roast Duck

Half roast Silverhill duck, Lyonnaise potatoes,
red onion jam, French beans, jus

Grilled Rossaveel Salmon

Tomato risotto, grilled asparagus, sorrel
cream and olive tapenade

Mushroom Tortellini

Wild mushroom pasta, white truffle, asparagus
tips and spinach cream

Pan Roasted Union Hall Halibut

Chorizo crushed potatoes, sauteed spinach,
lemon balm cream

Calvey's Mayo Mountain Lamb

Lamb rump, celeriac, presseed potato, balsamic,
honey roast root vegetables, mint jus

Entrecote Frites

Grilled 10oz Irish Sirloin Steak, French fries
Choice of peppercorn or Bernaise sauce

All of our beef, chicken, lamb, pork, seafood, vegetables and salads
are Irish and local where possible