



3 Course €45

Appetisers

Soup of the Day

Today's vegetarian soup of the day

Grilled Local Scallops

(supplement 5.00)

Scallops Provençal with roasted vine tomatoes and veal jus

Savoy House Gravlax

Jameson Black Barrel cured salmon,
baby capers, dill shallot salsa with soda bread

Duck Liver & Foie Gras Parfait

Cumberland sauce and toasted brioche

Caesar Salad

Baby gem, Reggiano cheese, smoked
pancetta, anchovy dressing and quail's egg

Goat Cheese Salad

St. Tola's goat cheese, butterhead lettuce, roasted pecans,
beetroot, mango and raspberry dressing

French Onion Soup

Caramelised onion soup with a Gruyère cheese baked crouton

Entrées

Half Roast Duck

Half Silverhill roast duck, lyonnaise potatoes, red onion confit,
French beans and duck jus

Grilled Rossaveel Salmon

Grilled fillet of salmon, tomato risotto, grilled
asparagus, sorrel cream and olive tapenade

Prawn Linguine

In our luxurious prawn bisque with a drop of vermouth
and lemon zest

Mushroom Tortellini

White truffle and mushroom pasta,
asparagus tips and spinach cream

Chicken Supreme

Roast supreme of chicken, leek & smoked bacon mousseline, charred stem
broccoli, morels, and mushroom
cream sauce

Rump of Lamb

Calvey's of Mayo lamb rump, gratin potato, roast root
vegetables, minted pea purée with mint jus

8oz Irish Beef Fillet Steak

(Supplement 10.00)

Chive mash, stem broccoli and veal jus

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