



PANACEA

STARTERS

GNOCCHI

Homemade Gnocchi, Roasted Courgette & Peppers, Ricotta, Toasted Almonds Basil & Parmesan Cream.

€13.50

GOATS CHEESE SALAD

Goats Cheese, Grilled Peach, Pickled Red Cabbage, Spiced Pecans Chardonnay Dressing.

€12.95

FOIE GRAS

Foie Gras & Chicken Liver Parfait, Mulled Wine Jelly, Apple, Candied Walnuts, Toasted Brioche.

€15

SPRING VEGETABLE RISOTTO

Wild Garlic, Spanish Green Asparagus, Petit Pois, Baby Spinach, Sunflower Seeds Aged Parmesan

€13.50

SEAFOOD PLATTER

Hendricks House-Cured Salmon, Spiced Smoked Haddock Croquette, Prawn Sriracha Cocktail, Crispy Paprika & Chilli Squid, Wasabi Aioli & Lemon Aioli.

€16 / LARGE €29

PRAWN COCKTAIL

Prawn Cocktail, Yuzu Cocktail Sauce, Crispy Salad, Cucumber, Avocado & Sour Dough Croute

€14.95

CHARCUTERIE BOARD

24 Month Aged Serrano Ham, Salame Milano Sigillo Rosso, Ballylisk Triple Cream Cheese Italian Taleggio, Organic Beetroot Hummus, Mixed Italian Olives, Pickled Onions & Gherkins Grilled Ciabatta & Mixed Crackers

€15

MAINS

MOHAWK STEAK

16 oz Irish Aberdeen Angus Mohawk Steak, Garlic Green Beans, Buttermilk Crispy Onions, Beef Dripping Chunky Chips, Pepper Sauce.

€42

SPRING LAMB

Roasted Rump of Spring Lamb, Slow Cooked Shoulder Croquette, Wild Garlic, Carrot Puree Crispy Gratin Potato, Rosemary Jus.

€34

VEGETARIAN/VEGAN RAGU

Vegetarian Meat Ragu, Rich Tomato Sauce, Cherry Tomato, Roasted Courgette, Linguini, 24 Month Aged Parmesan.

€19

WILD HAKE

Pan Roasted Wild Hake, Sauté Potato, Tenderstem Broccoli, Baby Pak Choy Sauce Vierge

€23

PRAWN LINGUINI

Prawn Linguini, Garlic & Chilli Roasted Prawns, Cherry Tomato, Baby Spinach White Wine & Fine Herbs

€21

BAKED SEABASS

Thai Spiced Seabass, Basmati Rice, Roasted Green Vegetables, Prawns, Organic Roaring Bay Mussels, Thai Coconut Broth

€30

SIDES

Lyonnais Potatoes €6

Herb Pomme Puree €5

Skinny Fries €5

Triple Cooked Chunky Beef Dripping Fries, Cab Sav Vinegar €6

Longstem Broccolini, Aged Parmesan & Crispy Onions Contains €5

Macaroni, Peas & Cheese €7

DESSERTS

CHOCOLATE CAKE

Chocolate & Praline Cake, Mixed Berry Jelly & Raspberry Sorbet

€11

PANNA COTTA

Natural Yogurt Panna Cotta, Summer Berries, Meringue Kisses Strawberry & Prosecco Sauce.

€10

ICE CREAM & SORBETS

Selection of Scup Gelato Ice-creams & Sorbets.

€9

CHEESEBOARD

Delice de Bourgogne, Taleggio, Roquefort, Hegarty's Cheddar, Mixed Crackers.

€17

TRY OUR WEEKEND ROAST

Slow Roasted Irish Aberdeen Beef Striploin, Cauliflower Gratin, Roasted Heirloom Carrots, Broccolini, Garlic & Beef Dripping Roast Potato, Herb Pomme Puree, Yorkshire Pudding, Red Wine Gravy. Available on Saturdays & Sundays

€26.95