



Sash

## Summer Kitchen Garden Menu

### To Start

Garden Soup, House Bread  
Skeaghanore Duck Leg Croquettes, Sweet Garlic Aioli  
Smoked Aubergine Salad, Almonds, Sesame, Crostini, Pomegranate  
Salmon Gravlax, Pickled Roots, Champagne Jelly, Horseradish Cream  
Pressed Calves Liver Terrine, Italian Mustard Fruits, Achill Island Sea Salt, Sourdough  
Roast Beetroot, St. Tola's Goats Cheese, Garden Herbs, Parmesan Crostini, Zizola Olive Oil, Balsamic

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### Main Courses

Foraged Nettle & House Ricotta Ravioli, Brown Butter, Walnuts & Mascapone  
Pan Fried John Dory, Sea Greens, Jersey Royals & Saffron Beurre Blanc  
Pan Roast Chicken Supreme, Pea & Bacon Fricassee, Baby Gem, Potato Gratin, Jus  
Market Fish Special - Please Enquire  
Warm Quinoa Salad, Roasted Garden Vegetables, Lemon Cumin Dressing  
Pigtown Pork Loin, Pickled Ballyhoura Pioppino Mushrooms, White Truffle Purée  
O' Loughlin's 8oz Fillet Steak, Garden Vegetables, Potato, Jus \*

**{Served with Seasonal Market Vegetables & Potatoes}**

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### Extra Side Dishes €3.50

Dressed Organic Salad Leaves/ Duck Fat Roasties/ Rosemary & Sea Salt Fries

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### Desserts

Yoghurt Pannacotta, Basil & Balsamic Macerated Strawberries, Honeycomb  
Chocolate Marquise, Whiskey Cream & Caramelised Hazelnuts  
Chargrilled Honey & Thyme Peaches, Vanilla Ice Cream  
Selection of Farmhouse Ice Cream, Nut Soil  
Sash Artisan Cheese Board, Emma's Pear Chutney, Quince Jelly, Lavosh Crackers

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### Tea/ Coffee/ Herbal Selection

## 4 COURSE MENU €49

\* €7 SUPPLEMENT APPLIES

Please advise us of any dietary/ allergen requirements you may have.