

## AUTUMN PARK ROOM DINNER MENU

### TO START

Roast Beetroot & Whipped Goats Cheese - Girolle, Walnuts  
Citrus Cured Mackerel - Orange Fennel & Rocket Salad  
Kitchen Garden Soup Du Jour - No.1 House Bread  
Connemara Smoked Salmon - House Pickles, Beets, Lemon, Homemade Brown Bread

### MAIN COURSES

Rich Porcini, Celeriac, Walnut, Thyme Risotto  
Lemon & Thyme Roast Chicken - Pearl Barley & Bacon Stuffing, Tender Stem Broccoli, Citrus Jus  
Market Fish Special - Please Enquire Changes Daily  
O'Loughlin's 10oz Rib Eye Steak - French Fries, Béarnaise \*  
**Served with Seasonal Market Vegetables & Potatoes**

### SIDE DISHES €4 EACH

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

### DESSERTS

Sticky Toffee Pudding - Butterscotch Sauce, Candied Pecans, Vanilla Ice Cream  
Chefs Tart Du Jour - Please Enquire  
Wild Blackberry & Eton Mess  
Selection of Farmhouse Ice Cream - Maple Frosted Peanuts  
Artisan Cheese Board - Pear Chutney, Quince Jelly, Lavosh Crackers

### TEA & COFFEE OR HERBAL INFUSION

Please ask for our selection

**€39**

€9 SUPPLEMENT APPLIES \*

PLEASE ADVISE US OF ANY DIETARY OR ALLERGEN REQUIREMENTS YOU MAY HAVE

SERVED MONDAY TO WEDNESDAY FROM 5.30PM - 9PM

SERVED SUNDAY FROM 4PM - 8PM