

The Long Room

AT NO.1 PERY SQUARE TOWNHOUSE

Evening Menu

To Start

Crowes Ham Hock Terrine 8

Confit Turnip, Burnt Apple Jam, Bread & Butter Pickles & Sourdough

Baked Ardsallagh Feta 9

Spiced Squash, Caramelised Pear, Hazelnut Dukkha, Squash Dressing

Beet Cured Trout 10

Beetroot & Tahini Puree, Pickled Beets, Buttermilk Dressing

Bally Goats Cheese & Spinach Tortellini 11

Ballyhoura Mushroom Broth, Wilted New Leaf Farm Spinach & Apple Dressing

Confit Ballinwillin Wild Boar Belly 12

Glenbeigh Mussels, Crowe's Bacon Jam, Longueville Cider & Onion Gravy

Carrying On

Crispy Skin Cod 27

Chicken Skin Terrine, Roast Carrots, Parsley Puree, Carrot & Cuiinneog Buttermilk Sauce

Cotter Organic Rump of Lamb 29

Crispy Belly, Leeks, Whey & Mint Sauce

Spiced Monkfish 29

Prawn Croquette, Spiced Parsnip, Prawn Bisque, Orange & Parsley Gremolata

12hr Braised Beef Featherblade 28/ Aged RibEye 30 **

Salt Baked Celeriac, Herb & Black Pepper Dumplings & Roast Onions

Coffee Crusted Venison Cutlet 30

Roasted Beets, Red Cabbage Kraut, Coffee Pickled Beets, Blackberry & Red Pepper Jus

To Finish

Cardamom Rice Pudding 7

Spiced Plum Compote, Hazelnut Butter, Puff Pastry Shards

Apricot & Pistachio Tart 8

Farmhouse Vanilla Ice Cream & Crème Anglaise

Apple Cake 9

Toffee Apple, Milk & Pecan Tuille & Muscovado Pastry Cream

Dark Chocolate Pave 9

Blackberry Curd, White Chocolate Crumble, Blackberry Parfait

Irish Artisan Cheese Board 16

Selection of Regional Cheeses, Bread & Butter Pickles, Green Apple Chutney, Rye Crackers

Sides

Rosemary & Sea Salt Fresh Cut Chips 4.50

Honey & Mustard Dressed Ballyneety Green Salad 4.50

New Leaf Urban Farm Baby Vegetables 5.50

**Market Menu from Monday to Thursday 5pm -7pm
Sunday 1pm to 8pm - including Traditional Sunday Roast
2/3 Courses 35/ 42**

**** €9 steak supplement applies**