

Cream of Annestown leek and potato soup
Black pudding Danish
(9,7,1wheat and barley,12,)

Saffron poached Seabass.
With spinach and fennel Risotto, orange, matchstick potatoes
(7,9,4)

Goatsbridge Trout Cured in Faithlegg Gin
Trout tartar curried caper mayonnaise
(7,12,3,)

Duck and port liver parfait.
with quince, warm toasted brioche
(7,3,1 wheat,)

Wild mushroom open Ravioli
Smoked knockanore cheese
(7,9,1 wheat,3)

Main Courses

Skeaghanore Salt Marsh Duck
Beetroot barley, red currant jus and carrot puree
(1 oats,12,7,9)

Grilled Salmon Fillet
Black rice rainbow chard and our tomato and kalamata tapenade
(4,7,9,12,8,)

Butter basted Halibut
leeks beluga lentils
in a dollar bay clam cream
(9,4,14,7,12)

Slow roast feather blade of Irish beef
Smoked whipped potato, red onion marmalade, red wine jus.
(12,7,9)

Pork fillet marinated in blackcurrant and apple.
With twice cooked pork belly cider jus
(12,9,10,)

Spiced roast sweet potato and butternut squash.
With spicy tomato sauce layered with caramelised onion, toasted seeds, and
wild garlic oil
(12,9,11,)

*Our Roseville Rooms dinner menu is curated seasonally by Executive Chef Jenny Flynn to ensure the best of our
local produce is highlighted throughout the year.*

Please ask your server if you need assistance with any special dietary requirements

Desserts

Glazed vanilla pod tart.
meringue shard with lemon gel sweet figs (7,3,1 wheat)

Irish Cheese Selection
Pickles, quince paste, crackers. (1 wheat,7,12)

Baldwin's Ice Cream Selection
From Baldwins family herd (3,7)

Double chocolate and caramel delice (1 wheat,3,7,)
Muldoon whiskey sauce and vanilla ice cream

Aqua Faba (vegan) mango and mint salsa
with a raspberry sorbet and crushed hazelnuts (8 hazelnuts)