



L I S S A R D

Starters

- Cured mackerel, pickled cucumbers, horseradish mousse, caramelized beets €9
- Rare breed of pork belly, cider glaze, peas and broad beans from the garden, onion petals €11
- Black pudding and chicken terrine, served with homemade piccalilli, fresh rosemary crouton €11
- Local heirloom tomatoes, macroom mozzarella, fresh basil leave, sweet aged balsamic vinaigrette €11

Mains

- Pan seared turbot served on a spiced mussel and clam broth €28
- 8oz fillet steak, beef fat pont neuf potato, cep puree, red wine jus or garlic butter €30
- Skeaghanore duck breast, rhubarb puree, roasted fennel, nut granola, fondant potato, crème de cassis jus €27
- Summer garden vegetable risotto, broad beans, garden peas, asparagus tips red peppers €22

All mains served with vegetables and potato.

Dessert

- Elderflower panna cotta, served with poached rhubarb and mint, shortbread crumble €8
- Chocolate and yogurt mousse served with homemade granola and caramalized hazelnuts €8
- Lemon posset served with fresh berries and a lavender syrup, almond sable biscuit €8
- Local cheese board served with homemade pickles and relished €10

