



Christmas set menu €68

For the table

House focaccia, honey & chilli whipped butter
Marinated Riviera olives

Starter

Castleruddery winter salad, roasted pear, organic Cashel blue, walnut ✓
JJYoung Korean fried chicken, red cabbage slaw, gochujang, sesame
Clare Island cured salmon, ponzu, kumquats, jalapeno
Confit Hispi cabbage, tahini, crisp chickpeas **vg (starter/main)**

Main

Pat McLoughlin's 28-day butcher steak, green peppercorn sauce, potato terrine
Venison topside, cavolo nero, parsnip, blackberry, demi-glace
Rigatoni, Garryhinch chanterelle, brown butter, aged Coolea cheese ✓
Sea Bass, orange, fennel, tarragon butter

For the table

Organic Wicklow Carrots, salsa verde, **vg**
Ballymakenny roast potatoes, smoked rosemary salt & Parmesan (v)

Dessert

Tiramisu
Organic apple tart, Chantilly cream, treacle caramel
Selection of Scup Ice cream

Suppliers: Pat McLoughlin (beef *), JJ Young (free-range Irish chicken) Wrights of marino (fish). Country of origin of beef is Ireland Reg 2006. S.I. 307/2006. Allergen guide available: Please inform the manager if you have any allergies/particular dietary requirements. Many dishes can be tweaked to suit celiacs. 100% of gratuities are distributed between all staff. WiFi: Lotties Guest: Spring 2023

