

Menu

STARTERS

Pan seared Irish scallops, nduja sausage, romanesco puree & crispy basil leaves (3, 5, 7, 8, 10)

Local sourced cow's milk burrata, heirloom tomato salad finished with a basil & fig oil (4, 6, 7)

Aged Beef carpaccio, pickled veg, balsamic & olive oil dressing (1, 9, 14)

Soup of the night served with homemade Bective soda bread (1, 2, 7)

MAIN COURSE

8oz Hereford Beef Fillet, paris mash, estate buttered asparagus & roasted shallots red wine jus
(1, 6, 9, 14)

(Please note there is an €8 supplement on this dish)

Moroccan style local lamb rump, spiced sweet potato puree, laban dressing roasted parsnips
merlot reduction (1, 2, 4, 7, 9, 14)

Pan fried locally sourced salmon, purple crushed potato, samphire mango & lime salsa verjuice
dressing (3, 5, 8, 13)

Baked eggplant, tahini dressing & roasted seeds kale crisps (1, 6, 10, 12)

DESSERTS

Bective Estate Baked apple pie, served with crème anglaise (2, 4, 7)

Sicilian lemon black cherry syrup glazed cheesecake (4, 7)

Estate Berry and poached rhubarb marshmallow pavlova (4, 7)

Polenta and candied orange cake (4)

ALLERGEN KEY 1. CELERY 2. GLUTEN 3. CRUSTACEANS 4. EGGS 5. FISH 6. LUPIN 7. DAIRY
8. MOLLUSC 9. MUSTARD 10. NUTS 11. PEANUTS 12. SESAME 13. SOYA 14. SULPHUR DIOXIDE