**1888 RESTAURANT SAMPLE MENU**

Starter

**Pea Soup with Wild Garlic**

with wild garlic, mock cream

*9,12*

**Pressed Free Range Irish Chicken Terrine**

white beech mushroom arancini, truffle aioli

*1a,3,7,9,10,12*

**Soy and Beer Glazed Pork**

pickled pink rhubarb & ginger with spring cabbage

*1d,6,12*

*Served with Freshly Baked Irish Penny Loaf and Creamy Irish Butter*

*1a,7*

Main Course

**Carved Roast Aged Irish Nature Beef Sirloin,**

Yorkshire pudding and marrow bone jus

*7,9,12*

**Pan Seared Fillet of Galway Bay Hake**

roaring bay mussel burre blanc and asparagus

*4,7,9,10,12,14*

**Grilled Supreme of Glin Valley Vhicken**

swiss chard, morel jus and glazed new season carrots

*7,9,12*

**Garryinch Organic King Oyster Mushroom Gnocchi**

swiss chard and mock parmesan

*1a,12*

Dessert

**Praline Chocolate Bar**

raspberry gel, white chocolate ganache meringue fool

*1a,3,6,7,8a,8b,12*

**Tonka Bean Pannacotta**

caramel popcorn, apple caramel reduction

*3,6,7,12*

**Cashel Blue Cheese and Gubeen Farmhouse**

with onion and clove relish, grapes, and crackers

*1a,3,7,9,10,12*

*Freshly Brewed Tea & Bewley’s Coffee*

*Selection of Herbal Teas*