

Entrée+plat ou plat+dessert 23 €
Entrée+plat+dessert 27 €
Entrée+plat+fromage+dessert 31 €

Starters

Poached & marinated salmon with salmon tartare, avocado
& lime purée, cucumber, honey & soy vinaigrette

Seared scallops with coral tortellini, cauliflower purée and
pink grapefruit

Roast loin of rabbit with pressed confit leg, carrot & cumin
purée and anise jus

Ballottine of foie gras & local free range chicken with
shimeji mushrooms and port vinaigrette

Mains

Spiced monkfish cheeks with sweet potato, baby spinach
and red pepper éscabeche

Slow braised belly, fillet & black pudding of local grain fed
pork with caramelised swede, celeriac purée and chip,
spiced jus

Roast breast of local grain fed Barbary duck, Royale, carrot
and cumin purée, thyme croquette and date sauce

Roast fillet of beef with mini Cottage Pie, spinach purée,
onion rings, Guinness sauce

Cheese & Desserts

Plate of farmhouse cheese

Bitter chocolate mousse with coffee granite
and ginger foam

Carrot cake with cream cheese frosting and orange and
cardamon sorbet

Baileys cheesecake with butterscotch sauce
and ice cream

Terrine of pink grapefruit, orange and passion fruit with
Earl Grey sorbet

Assiette Le Cottage

(A tasting of our desserts currently on the menu) Supp €2

Retour de Marché

Three course €19

(Available Evening Time & Sunday Lunch Only)

Please see blackboard for details

A La Carte Menu

Starters

Poached & marinated salmon with salmon tartare, avocado & lime purée, cucumber, honey & soy vinaigrette 10

Seared scallops with coral tortellini, cauliflower purée and pink grapefruit 10

Roast loin of rabbit with pressed confit leg, carrot & cumin purée and anise jus 10

Ballottine of foie gras & local free range chicken with shimeji mushrooms and port vinaigrette 16

Suggestion du Jour 7

Mains

Spiced monkfish cheeks with sweet potato, baby spinach and red pepper éscabeche 19

Slow braised belly, fillet & black pudding of local grain fed pork with caramelised swede, celeriac purée and chip, spiced jus 18

Roast breast of local grain fed Barbary duck, Royale, carrot and cumin purée, thyme croquette and date sauce 19

Roast fillet of beef with mini Cottage Pie, spinach purée, onion rings, Guinness sauce 22

Suggestion du Jour 13

Cheese & Desserts

Plate of farmhouse cheese 7

Bitter chocolate mousse with coffee granite and ginger foam 8

Carrot cake with cream cheese frosting and orange and cardamon sorbet 7

Baileys cheesecake with butterscotch sauce and ice cream 8

Terrine of pink grapefruit, orange and passion fruit with
Earl Grey sorbet 8

Assiette Le Cottage
(A tasting of our desserts currently on the menu) Supp €2

Suggestion du Jour 6