

Mother's Day Tasting Menu



Carrot & Sea Buckthorn

Heritage Dried Carrot, Yuzu

Hegarty Cheddar Cookie

Mushroom Cream

Buckwheat Crisp

Avocado, Pumpkin Seed Pesto

Bread & Dips

Sourdough, Stout and Treacle Bread, Crisps,
Olives, Labneh, Butter, Olive Oil and Balsamic

Potato Soup

Smoked Lough Neagh Eel, Red Onion Marmalade, Smoked Potato Parisienne

Baked Cod

Red Pepper, Goatsbridge Farm Trout Caviar, Butter Sauce

Roast Rack of Free Range Pork

Balsamic Burnt Apple, Glazed Baby Parsnip, Lentils, Watercress

Chocolate Trifle

Raspberries

49 per person



Sides

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|--------------------------|------|
| Cauliflower Gratin | 5 |
| Truffle & Parmesan Chips | 6.50 |
| Additional Bread | 2pp |

Unlimited Still or Sparkling Water €2 per person

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|------------------------|-------|
| Espresso Martini | 10.50 |
| Kilbeggan Whiskey Sour | 10.50 |
| Passion Fruit Martini | 10.50 |
| Gin Bramble | 10.50 |

Coffee & Tea

Coffee By Bad Habits Naas

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|--------------|------|
| Espresso | 3.50 |
| Black | 3.50 |
| White | 3.95 |
| Decaf Coffee | 3.50 |
| Iced Coffee | 5.50 |

Tea

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|---------------|------|
| Breakfast Tea | 3.50 |
| Herbal | 3.50 |

Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.

