

DINNER MENU

Aperitif

Prosecco with raspberries €8.00

Elderflower bellini €9.00

Starters

Tuscan white bean & rosemary soup, sour dough and olive oil croutons
& herb gremolata €7.25

Beetroot cured salmon gravalax, dressed crab, cucumber, avocado & wasabi €11.50

Duck liver parfait, port reduction, fig chutney & sour dough crostini €10.40

Glazed pork belly, black pudding bon-bons, spiced beetroot puree, charred spring onion,
potato crisp with a peach & cardamom chutney €13.05

Wild mushroom & butternut squash gnocchi, soaked golden raisins, tarragon cream
with braised rabbit leg €10.40

Goats cheese croquettes, beetroot puree, pickled beetroot & toasted pecans €10.40

Mains

Pan Seared Atlantic cod, artichoke puree, buttered samphire, baby leeks,
pomme dauphine & chanterelle mushrooms €24.95

Pan fried Greshingham duck, buttered cavolo nero, heirloom carrots, sweet potato
fondant, baby fennel & a red wine jus €23.90

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate
tabbouleh, romesco, beetroot hummus, labneh, hummus with flat bread €18.95

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,
Café de Paris butter, beef jus & French fries €29.20

Slow cooked 8 hour beef cheek, onion puree, glazed baby carrots & celeriac mash €21.85

Baltimore mussels & gambas prawn linguini, fresh chilli, garlic samphire,
baby spinach & parmesan cream €22.90

Roast rump of Wicklow lamb, chive mash, ratatouille, feta cheese, confit tomatoes,
red wine jus, basil pesto & black olive tapenade €22.90

Side dishes

Pan fried broccoli, chilli, garlic & toasted almonds €4.70

Winter mixed leaf salad, fennel, orange, pomegranate, labneh, dukka €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

plus 10 % service received entirely by staff
All our beef, chicken, lamb, pork & eggs are 100% Irish origin & sourced from members of
Quality Assurance Schemes & local suppliers.

Desserts

Warm sticky toffee & date pudding, vanilla ice-cream, pecans, treacle sauce

Blood orange cheesecake with a ginger crumb

Salted caramel chocolate tart, hazelnut praline, chantilly cream

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Irish poached rhubarb and vanilla panna cotta

Selection of Irish ice creams & sorbets, crushed pistachios, berries and biscotti

€7.25

Selection of cheeses from Avoca cheese mongers for two, sourdough crostini,
Farmhouse chutney € **€16.65**

Irish Coffee €6.95

Baileys coffee €6.95

Jurancon, France, 2015, 13% **€7.60**

Intense tropical fruit, citrus fruit, white flower and apricot with a discreet
and elegant touch of oak, the racy acidity is ever present
and compliment to perfection the full body and gorgeous sweetness of the wine.

Barao De Vilar, Tawny Port, Portugal 19.5% **€9.00**

This Port is a blend matured in small oak vats.
The aroma is a perfect combination of ripe fruit with
dry fruit & cinnamon.

Cafetière of coffee	€€5.45	Tea	€€3.00
Americano	€€3.60	Sencha green tea	€€3.30
Cappuccino	€€3.90	Shou Mei White	€€3.30
Latté	€€3.90	Camomile	€€3.30
Flat white	€€3.65	Earl Grey	€€3.30
Espresso	€€3.00	Organic nana mint	€3.30
Mocha	€€4.00	Rooibos citrus & ginger	€€3.30
Hot chocolate	€€4.00	Berry tea	€€3.30

Decaffeinated coffee available on request

plus 10 % service received entirely by staff

THURSDAY NIGHT MENU

2 course €26.00 or 3 course €32.00

Starters

Tuscan white bean & rosemary soup, sour dough and olive oil croutons
& herb gremolata

Duck liver parfait, port reduction, fig chutney & sour dough crostini

Goats cheese croquettes, burnt apple puree, pickled beetroot & toasted pecans

Wild mushroom & butternut squash gnocchi, soaked golden raisins, tarragon cream,
with a braised rabbit leg

Dingle Bay crab salad, soft herbs, confit tomatoes, pineapple, chilli, dressed baby
spinach & a lemon dressing

Mains

Baltimore mussels & Gambas prawn linguini, fresh chilli, garlic samphire,
baby spinach & parmesan cream

Pork belly, fondant potato, celeriac puree, buttered heirloom carrots, baby fennel,
new season asparagus, wilted spinach & red wine jus

Higgins beef burger, brioche bun, caramelised onion jam, smoked Applewood cheddar,
homemade gherkins, French fries

Lamb tagine, giant couscous s & mixed leaves salad, lemon yoghurt,
grilled flat bread

Higgins 28 day aged 10oz ribeye steak, confit shallots, wild mushrooms,
café de Paris butter, beef jus & French fries (€6 supplement)

Pan Seared Atlantic cod, artichoke puree, buttered samphire, baby leeks, pomme dauphine & chanterelle mushrooms

Broccoli, quinoa, sweet potato & parmesan fritters, broccoli, mint & pomegranate tabbouleh, romesco, labneh, beetroot
hummus, hummus with flat bread

Sides

Pan fried broccoli, chilli, garlic & toasted almonds €4.70

Winter mixed leaf salad, fennel, orange, pomegranate, labneh, dukka €4.70

Confit baby potatoes, roast garlic aioli €4.70

French fries with rosemary salt €4.70

Desserts

Blood orange cheesecake with a ginger crumb base

Salted caramel chocolate tart, hazelnut praline, Chantilly cream

Warm sticky toffee & date pudding, vanilla ice-cream, pecans, treacle sauce

Irish rhubarb & vanilla panna cotta

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