



GULLION

AT KILLEAVY

Starters

Carrot and tonka bean soup

Estate honey crème fraîche

[7,9,12]

Silverhill duck breast salad

Marinated vegetables in oriental dressing

[9,11,12]

Young buck blue cheese parfait

Fermented blackcurrants, beetroot, focaccia

[1,7,8,9,10,12]

Hake ceviche

Lime and smoked almond dressing, frisee leaves

[4,8,9]

Crushed cauliflower crumble

Pickled vegetables, spinach purée

[1,7,8,9,10,12]

Mains

Roast fillet of Killeavy longhorn beef

Celeriac purée, red wine jus with button mushrooms, pearl onion and smoked bacon lardons

[3,9,10,12]

Baked supreme of Manor Farm chicken

Honey roast parsnips, spinach, swede white wine cream

[7,9,12]

Grilled fillet of cod

Chorizo and sweetcorn risotto, apple and garlic dressing

[4,7,9,12]

Roast loin of Killeavy cheviot lamb

Braised fennel, confit tomato, chard, mustard jus

[3,7,9,10,12]

Savoy cabbage terrine

Confit onion, sweet potato, toasted seeds

[12]

Desserts

Rhubarb crumble

Bitter apple sorbet, calvados custard

[1,3,7,8,12]

Blackberry brûlée

Pistachio sable biscuit, lemon curd

[1,3,7,8]

Selection of Irish cheeses

Crackers, chutney, apple terrine

[1,7]

Three courses £60 / Two courses £50