

## STARTERS

**Homemade Soup of the day**  
homemade brown bread

**Whipped St.Tola Goats Cheese Salad**  
orange, walnuts, beetroot, organic  
honey and winter leaves

**Crispy Chicken Wings**  
cashel blue cheese dressing

**Scallops**  
cauliflower puree, capers, raisins and  
sherry

**Pressed Ham Hock Terrine**  
chutney and grilled sourdough

## SIDES

**Chunky Chips and Aioli**

**Seasonal Vegetables**

**Mesclun Salad Leaves and Apple  
Cider Vinaigrette**

Henry's  
BRASSERIE

Menu

## MAINS

**8 ozs Prime Striploin Steak**  
caramelised onion puree, vine  
tomato, confit mushroom,  
watercress and pepper cream

**Hake**  
crushed potato, tomato, caper and  
lemon butter sauce

**Chicken Supreme**  
young carrots, gnocchi and sage

**Wild Mushroom Risotto**  
hazelnut, pecorino and tarragon

## DESSERTS

**Orange Polenta Cake**  
boozy oranges, and pistachio  
ice-cream

**Hot Chocolate Lava Cake**  
vanilla ice-cream

**Irish Strawberries**  
strawberries, strawberry sorbet and  
rosé Prosecco

**Cheese of the day**  
house chutney and crackers

## SET MENU

2 COURSE €35

3 COURSE €39

Customers are advised to let our staff know if any ingredients may cause allergic reaction, prior to your order. If you would like to know the list of ingredients used in a particular dish, our staff will be happy to assist you