

La Maison Restaurant

2 Course €29.50 3 Course €37

STARTERS

SOUP DU JOUR – (7)

CITRUS CURED SALMON

Cured Salmon, Apple, Cucumber Dill, Linseed Cracker (4, 7)

CONFIT DUCK LEG CROQUETTE

Black Garlic Mayo, Feta, Piccalilli (1 wheat, 3, 7, 10, 12)

GOATS CHEESE PANNA COTTA

Heirloom Tomato, Olive & Pickled Walnut, Sourdough (1 wheat, 7, 8 Walnut)

MAIN COURSE

FILLET OF HAKE

Samphire, Borlotti Beans, Peas & Prosciutto, Capers (7, 12)

CONFIT PORK BELLY

Pumpkin Puree, Chorizo, Baby Carrots, Turnip & Kale (7, 12, 9)

10oz STRIPLOIN — €6 supplement

Shallot, Bearnaise, Fries (2, 4, 7, 12)

RICOTTA STUFFED COURGETTE

Mushroom Ketchup, Baby Leek, Piccallili, Purple Broccoli. (1 gluten, 3, 7)

DESSERT

CHOCOLATE GANACHE

Chocolate, Sesame, Honeycomb (1 flour, 7, 11)

CREME BRULEE CLASSIQUE FRANCAISE

Classic French Creme Brulee (3, 7)

PLATEAU DE FROMAGES — €3 supplement

Cheese Board (1-wheat, 7)

~ Please ask your server about our selection of cheese for today ~

SIDES

Pomme Frites — €5.50

Fennel, Olive & Parmesan Salad (7) — €6.50

Garden peas, Courgette, Panchetta (7) — €6.50

Roasted Baby Potatoes, Lime creme fraiche, chorizo (1 gluten, 7) — €6