



SAMPLE SET MENU

|STARTERS|

Seasonal **soup** w/ Gather brown bread |v|

Fresh Atlantic creamy **chowder**, dill, leeks, dillisk

Galway goats cheese, blackberry, celeraic, vanilla, sage, hazelnuts |v|

Silverhill **duck** liver pate, fire roasted plum jam, pistachio, sourdough

Wild **mushroom** bruchetta, organic rocket, parmesan, truffle oil |v|

Atlantic **fishcakes**, pickled fennel, tartare sauce, lemon, Millhouse mixed greens

|MAINS|

Salmon, risotto, pea, fennel, parmesan, dillisk

Butter roasted **celeriac**, wild mushrooms, lentils, Galway goats cheese, truffle oil, watercress |v|

Roast Irish **beef**, Yorkshire pudding, horseradish, parsnip crisp, red wine jus

Brady's beef **burger**, pickle, Durrus cheese, tomato relish, handcut chips, housemade coleslaw

Seafood tagliatelle, pasta w/ salmon, hake, salmon, mussels, clams, fennel & tomato sauce

|DESSERTS|

Meringue, spiced pear, candied walnut, brown bread crumb, maple syrup, cream

Apple, maple & ginger **crumble**, homemade custard, vanilla ice cream

Chocolate cake, choc soil, berries, hazelnuts, ice cream