



BUTLER HOUSE

1786

Dinner

Selection of Bread for Two - **6**
Homemade dips and Butter

Starter

Ravioli, Wild Mushroom, Egg Yolk, Cep Cream **13**

Soup De Jour, Sourdough Croutons (gf) **9**

Citrus Cured Trout, Crème Fraiche, Lemon Gel, Citrus Salt (gf) **11**

Ham Hock, Green Apple, Foie Gras, Sourdough (gf) **12**

Hand Dived Scallops, Leek, Alsace Bacon, Smoked Foam (gf) **13.5**

Main Course

Beef Sirloin/ Beef Fillet, Roasted Shallot, Onion Puree, King Oyster Mushroom, Jus (gf) **28 32**

Salmon, Mussels, Gazpacho, Fennel (gf) **28**

Venison, Parsnip, Cavolo Nero, Blackcurrant Jus (gf) **29**

Halibut, Tenderstem, Shrimp & Almond Butter (gf) **28**

Tagliatelle, Broccoli, Cashel Blue Cheese, Toasted Hazelnuts (gf) **24**

All main courses served with Pomme Puree

Sides

Winter Vegetables 4.5
Sweet Potato Fries 4.5

Fries 4.5
Mixed Salad Leaves 4.5

Sweets

Toasted Pistachio, Pistachio Ice-Cream, Caramelized White Chocolate, Meringue Shard (gf) **8**

70% Chocolate, Passionfruit, Passionfruit & Mango Sorbet (gf) **9**

Citrus Souffle, Vanilla Anglaise, Lemon Sorbet (gf) **9**

Selection of Sorbet & Ice-Cream (gf) **8**

Cheese, Selection of Farmhouse Irish Cheese, Homemade Chutney and Crackers (gf) **13.5**

Please note our menus and pricing are seasonal and subject to change

