



# BUTLER HOUSE

1786

## Dinner

### To Begin - Pre-Dinner Snacks

#### Starter

Ravioli, Winter Pumpkin, Chestnut & Sage Cream **10**

Soup De Jour, Sourdough Croutons **9**

Goatsbridge Smoked Trout, Crab, White Turnip, Apple, Parsley **11**

Made In Kilkenny, Dissyfarm Goats Cheese, Mooncoin Beetroot, Highbank Syrup **10**

Roasted Squab Pigeon, Beetroot, Walnut Granola, Orange Gel, Radish **13.5**

Hand Dived Scallops, Leek, Alsace Bacon, Smoked Foam **13.5**

#### Main Course

Beef Sirloin/ Beef Fillet, Roasted Shallot, Watercrest, Pickled Girolles **28 32**

Chicken Breast, Roasted Leg, Cep, Parsnip, Cabbage **24**

Monkfish, Cauliflower, Ox Tail, Vanilla **28**

Venison, Loin, Neck, Crispy Salsify, Braised Kale **29**

Halibut, Shrimp & Almond Butter, Tenderstem **28**

Tagliatelle, Broccoli, Cashel Blue Cheese, Toasted Hazelnuts **24**

*All main courses served with Pomme Puree*

#### Sides

Winter Vegetables 4.5

Fries 4.5

Sweet Potato Fries 4.5

Mixed Salad Leaves 4.5

#### Sweets

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

70% Chocolate, Mousse, Espresso, Hazelnut Ice-Cream **9**

Apple Souffle, Toffee Anglaise, Apple Sorbet **9**

Cheese, Selection of Farmhouse Irish Cheese, Homemade Chutney and Crackers **10**

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

