



BUTLER HOUSE

1786

Dinner

Selection of Bread for Two 4.00

Starter

Ravioli, Wild Mushroom, Egg Yolk, Cep Cream 13

Soup De Jour, Sourdough Croutons (gf) 9

Citrus Cured Salmon, 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 Cheek, Roasted Shallot, Watercress & Red Wine Jus (gf) 28

Cod, Mussels, Chorizo & Tomato (gf) 26

Pan-Fried Chicken, Butternut Squash Gnocchi, Tenderstem Broccoli, Sage & Chicken Salt, Jus (gf)
25

Confit of Duck, Risotto, Carrot, Orange, Parmesan & Walnut (gf) 28

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

All main courses served with Pomme Puree

Sides

Spring 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 (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, Cashel Blue, Smoked Gubeen, Mossvale Cheddar and Tipperary Brie, Homemade Chutney and Crackers (gf) 13.

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

