



June

A monthly menu shaped by the season, local ingredients, and Head Chef Andy's creativity

STARTERS

GUINNESS AND MAPLE GLAZED PORK BELLY

Jerusalem Artichoke Puree, Pickled Rhubarb, Chilli & Coriander Dressing 3.6.7.9.10

BELLEEK CASTLE CURED ORGANIC SALMON

Nori, Avocado, Grapefruit, Soya & Ginger Dressing 4.6.12

PAN SEARED IRISH SCALLOPS

Lemongrass & Coconut Cream, Mini Fishcake, Chive Mayo 1.3.7.14

BURRATA CHEESE

Heirloom Tomato, Baby Beets, Pear Chutney, Tomato Vinaigrette, Toasted Brioche 1.3.7.10

HEIRLOOM TOMATO & AVOCADO SALAD

Rhubarb & Pickled Beets 9.10

MAIN COURSES

THE FAMOUS DRUNKEN BULLOCK FILLET STEAK

Blended Spice Crusted Irish Prime Beef Fillet Flambeed On 15th Century Sword In Jameson Whiskey, Cooked To Your Liking Celeriac Puree, Mushroom And Beef Ragu, Green Peppercorn Sauce 7.9.12

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF

Roasted Shallot Puree, Rainbow Carrot, Bourguignon Sauce 7.9.10.12

RACK OF SLANEY VALLEY LAMB

Filo Lamb Parcel, Belleek Castle Vegetables, Spiced Lamb Jus 1.7.9.10.12

OVEN ROASTED FREE RANGE IRISH CHICKEN SUPREME

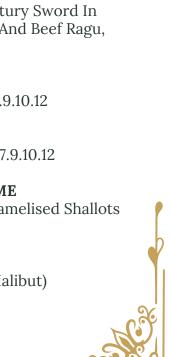
Stuffed With Hugh Maguires Smoked Black Pudding, Morel Cream, Caramelised Shallots 1.3.7.9.12.13

PREMIUM GRILLED WILD FISH OF THE DAY

(Featuring Selections Like Turbot, John Dory, Sole, Or Wild Halibut)

ROASTED SPICED CAULIFLOWER

Lentil Ragu With Lemongrass & Coconut Cream Veg 1.6.9.10.12





THE LIBRARY RESTAURANT

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DESSERTS

CHOCOLATE PARFAIT

Hazelnut cream, Banana Brulé, Salted Caramel Ice-Cream 1.3.7.8

IRISH WHISKEY TIRAMISU

Coffee & Whiskey Soaked Biscuit, Mascarpone Cheese 1.3.7

ORANGE & VANILA PANACOTTA

Baked rhubarb, Passionfruit gel, Bourbon Vanilla Ice-cream 1.3.7.

SELECTION OF IRISH CHEESES

House Chutney & Crackers 1.7

ENHANCEMENTS

SIDES

CREAMED POTATO €5.00 CHIPS €5.00 VEGETABLES €5.00

COFFEES

IRISH COFFEE €7.50 DECAF IRISH COFFEE €7.50 SPECIAL COFFEE €9.50

SOMMELIER'S SELECTION

TAYLOR'S TAWNY PORT 75ML €7.50 TAYLOR'S LBV PORT 75ML €9.00 TAYLOR'S 20-YEAR PORT 75ML €19.00 YALUMBA VIOGNIER WINE €14.00

> 2 COURSES €50PP 3 COURSES €60PP

ALLERGENS

Please note: Trace amounts may be present at all stages of cooking. Please inform your server of any allergies or dietary requirements, and we will do our best to accommodate you.

ALLERGEN KEY:

1.Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5.

Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery
| 10. Mustard | 11. Sesame | 12. Sulphur Dioxide/Sulphites | 13. Lupin | 14. Molluscs