



THE DEERSTONE

Luxury Eco Hideaway

## STARTER

### **Irish Crab & Garden Herbs**

Irish crab with garden herbs, citrus zest, and a creamy harissa-drizzled watercress dressing.

### **Smoked Trout, Apple & Hazelnut**

Irish smoked trout with crisp apple, toasted hazelnuts, rocket, and a bright citrus vinaigrette.

### **Duck Confit & Thyme Potatoes**

Slow-braised duck with thyme-roasted baby potatoes, pickled pearl onions, and tender garden greens finished with smoky chilli oil.

### **Roasted Beetroot & Goat Cheese**

Roasted beetroot layered with baby spinach, whipped goat cheese, horseradish cream, and toasted pecans.

### **Spring Asparagus & Saffron Hollandaise**

The first asparagus of the season, served simply with a rich saffron hollandaise.

### **Grilled Summer Stone Fruit & Burrata**

Charred stone fruit with creamy burrata, garden greens, smoked sea salt, and rose harissa.





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## MAIN COURSE

### **Grilled Irish Salmon**

Marinated and grilled over flame, served with charred fennel, garden greens, and a citrus-herb sauce

### **Spice-Rubbed Beef**

Aromatic spice-rubbed Irish beef with wilted seasonal greens, charred onion, and a deep demi-glace.

### **Spring Lamb with Garden Mint**

Tender spring lamb with new peas, grilled courgette, and fresh mint from the garden.

### **Thyme & Lemon Roasted Chicken**

Roasted Irish organic chicken with thyme and lemon, baby carrots, Swiss chard, and a sauce of pan juices enriched with wine.

### **Grilled Venison & Blackberry**

Marinated venison grilled over high heat, served with spring asparagus, roasted garlic, and a blackberry reduction.

### **Duck with Summer Fruit & Garden Greens**

Crisp-skinned duck glazed with a summer fruit reduction, served with sautéed garden greens, lovage, and Achill Island smoked sea salt.

### **Catch of the Day**

Market-fresh fish with herby potato purée, grilled tender stem broccoli, and saffron-citrus hollandaise.





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## DESSERT OPTIONS

### **Spiced flourless chocolate cake**

cinnamon and chilli, achill island sea salt, toasted nuts and ice-cream

### **Individual Tart tartin**

crispy filo pastry, sticky seasonal fruit, pistachio ice-cream and crumb

### **Mini seasonal fruit crumbles**

with fresh berry coulis and cinnamon cream

### **Persian love cake**

cardamom and orange blossom, rose and pistachio, made with almond flour and love. Spiced drizzle and ice-cream

**Locally Sourced Cheese Boards** with chutneys and crackers





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# ALLERGENS

1. **Cereals containing gluten (wheat, rye, barley, oats, spelt, khorasan)**
2. **Crustaceans**
3. **Eggs**
4. **Fish**
5. **Peanuts**
6. **Soybeans**
7. **Milk (including lactose)**
8. **Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia)**
9. **Celery**
10. **Mustard**
11. **Sesame**
12. **Sulphur dioxide / sulphites**
13. **Lupin**
14. **Molluscs**

**Please inform staff of any allergies or dietary requirements before ordering.**

