

# GRAIN STORE



KILLRUDDERY

## LUNCH

12.00AM - 4PM

Killruddery Farm pumpkin & goats cheese agnolotti with walled garden sage, capers & hazelnuts (1*3*7*8*10*)	16.00
Seafood chowder, potato, parsley served Killruddery brown soda bread (2*4*7*9*14*)	14.95
Killruddery Jerusalem Artichoke risotto, cep cream, chestnuts & Killruddery greens (7*8*9*)	15.95
Short rib of beef, stout & thyme pie, horseradish cream, red cabbage salad (1*7*10*11*12*)	15.95
Slow cooked Killruddery farm lamb shoulder, carrot puree, winter greens & pressed potatoes. (7*10*12*)	22.00
Roast fillet of Cod, crispy pressed potatoes, fennel, mussel & cocobeans (4*7*14*)	22.00
Killary Fjord mussels, parsley, garlic, creme fraiche and grilled sourdough. (1*7*14*)	17.95

## SIDES

Crispy potatoes, seaweed salt & garlic confit aioli (1*3*10*)	4.50
Roasted Killruddery Beetroot, romesco and wintergreens (5*8*)	4.50

## DESSERT

Chocolate Bar - set brownie, hazelnuts , chocolate ganache with vanilla icecream (1*3*7*8*)	6.50
Mascarpone Mousse, rhubarb sorbet and lemon curd (1*3*7*)	6.50

A discretionary gratuity charge of 10% is applicable for groups of 10 or more.

The company does not participate in the sharing of any tip, gratuity or service charge. Please ask anyone from the kitchen or service team how they divvy up their tips!

### ALLERGENS

Please be advised that food prepared in Killruddery may contain these allergens.

1\* Gluten, 2\* Crustaceans, 3\* Eggs, 4\* Fish, 5\* Peanuts, 6\* Soya bean, 7\* Dairy, 8\* Nuts, 9\* Celery, 10\* Mustard, 11\* Sesame Seeds, 12\* Sulphites, 13\* Lupin, 14\* Molluscs