

La Fougère



Maître D - Nick le Roux
Head Chef - Seamus Commons

Soup du Jour

6,7,9 €6.50

Ham Hock Terrine, Carrot Remoulade,
Fig Chutney, Leaves

3,6,7,10,12 €8.50

Heirloom Tomatoes, Basil, Mixed Leaves, Pesto

6,7,10,12 €9.00

Warm Goats Cheese Bonbons,
Charred Beetroot, Red Pepper

1,3,6,7,12 €9.50

Knockranny's Garden Summer Salad

6,7,8,10,12, €9.50

Seared Scallops, Kelly's Black Pudding,
Green Apple & Celeriac Remoulade

1,3,6,7,8,10,12 €12.50

If you have any questions on the allergens or dishes please
do not hesitate to ask a member of staff

List of Allergens

1. Cereal
2. Crustacean & products thereof
3. Eggs & products thereof
4. Fish & products thereof
5. Peanuts & products thereof
6. Soybeans & products thereof
7. Milk & products thereof
8. Nuts
9. Celery
10. Mustard & products thereof
11. Sesame seeds & products thereof
12. Sulphur dioxide & sulphites
13. Lupin & products thereof
14. Molluscs & products thereof



7 oz Fillet Steak of Irish Beef, Flat Cap Mushroom,
Smoked Cheese Fondant, Roscoff Onions
6,7,10,12 €31.95

Supreme of Irish Chicken, Celeriac Remoulade, Celeriac Purée,
Chard Celeriac, Smoked Bacon Cream
3,4,6,7,10,12 €25.00

Pan Fried Sole on the Bone, Spiced Cauliflower Purée,
Cauliflower Dressing, Chard Cauliflower
4,6,7,8,10,12 €25.00

Fillet of Irish Pork, Cabbage, Cider,
Black Pudding Crumbs, Mustard Mousseline, Apple
1,3,6,7,10,12 €26.50

Baked Atlantic Hake, Chorizo & Sherry,
Courgette & Basil, Scallion
4,6,7,10,12 €25.00

Chickpeas, Cauliflower, Golden Raisin, Red Curry,
Brown Rice, Coriander Pesto
6,7,9,12 €19.00

Beetroot Risotto, Goats Cheese, Rocket, Truffle
6,7,12 €19.00

Gnocchi, Charred Organic Greens, Smoked Red Pepper, Basil,
Toasted Seeds
1,6,7,8,10,12 €19.00

Please inform your server if you have any dietary requirements or allergies

We thank you for dining with us this evening

We would kindly ask all our in-house guests to sign for their meal