



*6 course tasting menu*  
Meat/Fish  
From 5pm Monday to Saturday.

## Menu

£35

Roast local tomato soup, smoked Drumlin crouton.

\*\*\*\*\*

Salad of Cais Dubh (a cow's milk hard cheese from Cork) cured pork, broad beans, mint and toasted almonds.

\*\*\*\*\*

Fillet of mackerel, fennel slaw, goosegab relish.

\*\*\*\*\*

Slow roast shoulder of lamb, Gobóga, ratatouille dressing.

Or

Grilled fillet of hake, Gobóga. Lemon dressed seasonal greens, local chorizo cream.

\*\*\*\*\*

Elderflower Uachtar na Mara, raspberry coulis, lavender shortbread, raspberry ruffle.

\*\*\*\*\*

Cheese course of Young Buck or Smoked Drumlin, Cracker Dunn, spiced apple chutney.

*At Molly's we are proud to produce all our food in house using the best of the local suppliers and producers – we are happy to cater for all dietary requirements – just ask your server for advice.*



A discretionary service charge of 10% will be added to tables of 6 or more. This is paid directly to your waiter

[www.mollysyard.co.uk](http://www.mollysyard.co.uk) *"far from the madding crowd"*