



HACKETT'S EATERY

Welcome to Hackett's Eatery, the home of Thomas Bernard Hackett V.C. (1836-1880), who was awarded a Victoria Cross for bravery in 1857. Hackett was born and lived throughout his life in Moorpark House, now the County Arms. The visionary Hackett family built our remarkable Georgian house, and their legacy lives on today.






Starters

Pork Belly     
Irish Pork Belly Stuffed with Clonakilty Black Pudding Mousse, Celeriac & Apple Remoulade, Candied Apple & Apple Gel

Duck  
Silver Hill Duck Leg Slow Cooked, served with a Mixed Bean Cassoulet

Ravioli     
Goats Cheese & Beetroot Ravioli with Balsamic Figs & Rainbow Chard




Smoked Salmon    
Ballycotton Irish Smoked Salmon & Soybean Tian, Fresh Dill, Shallot & Chive Aioli

Venison     
Wild Irish Venison, Pork, Cranberry & Pistachio Terrine served with Orange Compote & Crispy Breads

Prawns      
Spicy Prawns & Sausage Skewers with Coconut Curry Dipping Sauce, Fresh Lime & Caper Salsa

Desserts

Crème Brûlée    
Classic Crème Brûlée served in a Light Pastry Tart Shell with Salted Caramel Ice Cream & Fresh Fruit Compote







Tiramisu   
Rich Italian Creamy Tiramisu served with Coffee Ice Cream & Peanut Coffee Mousse






Cheesecake   
Melange of Chef's Cheesecakes. Raspberry, Chocolate & Blueberry served with Clotted Cream, Mixed Berries & Fresh Fruit Coulis

Coconut    
Delicious Light Coconut Tart served with Gingerbread Ice Cream Sour Cherries & Toasted Coconut Flakes

Meringue   
Fresh Meringue Roulade filled with Fresh Fruits of the Forest, Chantilly Cream & Chopped Nuts served with White Chocolate & Blackberry Ice Cream



Mains





Black Sole      
Pan Fried Black Sole Brown Butter Sauce, Dill Scented Baby Potatoes, Baby Vegetables, Tomato & Caper Salsa

Surf & Turf     
Tender Irish Hereford Beef Fillet Cooked to your liking, served with Garlic Butterfly Prawns, Mustard Creamed Potatoes & a Rich Brandy Cream Sauce

Pork    
Fillet of Irish Pork Stuffed with Mushrooms, Spinach & Chopped Hazelnuts Wrapped in Smoked Prosciutto with Champagne Velouté

Chicken   
Fresh Irish Chicken Rolled & Stuffed with a Garlic Chicken Mousse. Oven Baked & served with Shitake Mushroom & Shallot Jus

Risotto  
Wild Mushroom Risotto, Fresh Basil Pesto, Chilli Oil & Sweet Potato Crisps

Sea Bream    
Panfried Fillets of Fresh Seabream with Curried Mussels, Braised Fennel & Pernod Cream Sauce

Sides

Skin on Chips
Baby Boiled Potatoes
House Salad 
Beer Batter Onion Rings  

Our dishes may contain some of the listed allergens. If you have any of these allergies please discuss with your waiter



Dairy



Gluten



Peanut



Egg



Nuts



Soy



Fish



Sulfites



Mustard



Celery



Shellfish



Lupine



Sesame



Crustaceans



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