

DINNER MENU

STARTER

Crispy Lamb Breast, Aubergine Caviar, Dill
Cured Salmon, Crab, White Turnip, Sheep's Yogurt, Nettle
Dry Aged Dexter Beef Tartare, Leek Mayonnaise, Pickled Shallots

MAIN

Salt Baked Carrots, Polenta, Smoked Yoghurt, Pickled Carrots
Lamb Rump, Tomato Jam, Salsify, Roscoff Onion, Black Garlic
Cod, Cauliflower Puree, Calcot Onion, Hazelnuts, Grapes, Brown Butter

CHEESE TROLLEY

8.50 extra instead of dessert or 16.50 as an additional course, (choice of 4)

DESSERT

Honey Parfait, Fresh Honeycomb, Bee Pollen, Milk Ice Cream
Spiced Rum Baba, Coconut Sorbet, Mango, Aged Mount Gay Rum
Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

3 COURSES €55

STARTER

Cured Mackerel & Smoked Eel Tartare, Lovage, Squid Ink
Roast Quail, Confit Leg, Foie Gras Parfait, Rhubarb
Seared Scallops, Crab Bisque, Summer Truffle, Stuffed Courgette Flower +4.95

MAIN

Rabbit, White Turnip, Confit Shoulder, Lincolnshire Smoked Eel
Turbot, Baby Leeks, Peas & Broad Beans, Cockles, Roast Fish Veloute
Fillet of Beef, Wye Valley Asparagus, Morels, Wild Garlic, Veal Sweetbread +6.95

CHEESE TROLLEY

8.50 extra instead of dessert or 16.50 as an additional course, (choice of 4)

DESSERT

Manjari Chocolate Cremeux, Caramel Namelaka, Jivara & Lavender Ice Cream
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation
Vanilla Bavaois, Gariguet Strawberry, Lemon Verbena, Tarragon Ice Cream

3 COURSES €68

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise,
Sarladaise Potato

Chef Ciaran McGill

Please notify a member of the team regarding any Allergies or Food Intolerances

No Service Charge except parties of 6 or more 12.5% applies