

## DINNER MENU

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### STARTER

St. Tola Goats Cheese, Pickled Beetroot, Candied Nuts

Pork Cheek Croquette, Apple & Gribiche

Whipped Cod Brandade, Chorizo, Artichoke Crisp

### MAIN

Thornhill Duck Breast, Roast Beetroot, Chicory, Carrot Puree

Cod, Tenderstem Broccoli, Mussels, White Turnip, Bisque

Salt Baked Celeriac, Black Trompettes, Hazelnuts & Grapes

### DESSERT

Citrus Cream, Caramelised Puff Pastry, Passion Fruit Sorbet

Pumpkin Mousse, Burnt Apple, Sheep's Yoghurt Sorbet

Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut

### 3 COURSES €55

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### STARTER

Lobster Ravioli, Crab Bisque, Burgundy Truffle

Chicken Liver & Foie Gras Parfait, Black Fig jam, Warm Brioche

Torched Mackerel, Liscannor Crab, Avocado, Black Radish, Pickled Cucumber

### MAIN

Anjou Pigeon, Confit Leg, York Cabbage, Pickled Blackberry, Celeriac

Turbot, Hasselback Potato, Cockles, Cauliflower, Smoked Eel

Sika Deer, Salsify, Chanterelles, Artichoke, Hazelnut

### CHEESE

Artisan Cheese, Spiced Pear, Sourdough Crackers 15.00 as an extra course

### DESSERT

"Milk & Honey" Honey Parfait, Fresh Honey Comb, Milk Ice Cream, Bee Pollen

Raspberry Soufflé, White Chocolate Sorbet, 15 Minutes Preparation

Valrhona Cremeux, Caramel Mousse, Chestnut Ice Cream

### 3 COURSES €68

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SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots,  
Beetroot, Horseradish Crème Fraiche

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Chef Ciaran McGill

Please Notify a Member of Management Regarding any Allergies or Food Intolerances

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