

DINNER MENU

STARTER

Crispy Pigs Head Croquette, Boudin Noir, Quail Egg
Dexter Beef Tartare, Roast Shallot Mayonnaise, Crispy Shallots
Cured & Torched Mackerel, Cucumber, Lovage, Radish

MAIN

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts
Lamb Rump, Tomato Jam, Salsify, Roscoff Onion, Black Garlic
Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

DESSERT

Paris Brest Choux, Praline Chantilly, Vanilla Ice Cream
Spiced Rum Baba, Coconut Sorbet, Mango, Aged Jamaican Rum +5.00
Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

3 COURSES €55

STARTER

Scallop Ceviche, Lincolnshire Smoked Eel, Nashi Pear
Foie Gras Parfait, Burnt & Pickled Apple, Hazelnut
Lobster Ravioli, Crab Bisque, Truffle

MAIN

Rabbit, White Turnip, Confit Shoulder, Langoustines
Turbot, Broccoli, Roast Fish Veloute, Cockles, Roast Scallop
Fillet of Beef, New Season Asparagus, Morels, Wild Garlic, Cevennes Onion +6.95

CHEESE

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

DESSERT

Honey Parfait, Fresh Honeycomb, Bee Pollen, Milk Ice Cream
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation
Valrhona Opalys Bavarois, Blood Orange Curd, Caraway Sable, Blood Orange Sorbet

3 COURSES €68

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,
Baby Potatoes & Spring Onion

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