

DINNER MENU

STARTER

St. Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs

Pork Cheek Croquette, Apple & Gribiche

Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish

MAIN

Thornhill Duck Breast, Roast Beetroot, Chicory, Carrot Puree

Hake, White Turnip, Hand Rolled Cavatelli, Mussels, Peas, Alsace Bacon, Girolles

Salt Baked Celeriac, King Oyster Mushroom, Hazelnuts & Grapes

DESSERT

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet

Vanilla Panna Cotta, Irish Strawberries, Tarragon Ice Cream

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

3 COURSES €49

STARTER

Lobster Ravioli, Crab Bisque, Summer Truffle

Seared Foie Gras, Black Fig Jam, Roasted Fig

Cured & Torched Mackerel, Liscanor Crab, Avocado, Pickled Cucumber

MAIN

*Wild Grouse, York Cabbage, Pickled Blackberry, Celeriac

Turbot, Sweet Corn, Cockles, Smoked Yoghurt, Courgette & Basil

Sika Deer, Salsify, Ceps, 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 Caramel Cremeux, Banana, Pedro Ximenez Ice Cream

3 COURSES €68

SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots,
Beetroot, Horseradish Crème Fraiche

Chef Ciaran McGill

* Wild Game May Contain Shot

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

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