

DINNER MENU

STARTER

Cured Salmon, White Turnip Consommé, Sheep's Yoghurt, Chervil
Dry Aged Dexter Beef Tartare, Leek Mayonnaise, Pickled Shallots
Crispy Lamb Croquette, Aubergine Caviar, Dill

MAIN

Salt Baked Kohlrabi, Vadouvan Spice, Toasted Cashew Nuts
Thornhill Duck, White Turnip, Lincolnshire Smoked Eel, Roast Shallot
Cod, Cauliflower Puree, Grelot 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 Jamaican Rum
Black Cherry Clafoutis, Cherry Sorbet, 15 minutes preparation

3 COURSES €55

STARTER

Cured Mackerel & Smoked Eel Tartare, Lovage, Squid Ink
Foie Gras Parfait, Apricot Chutney, Warm Brioche
Seared Scallops, Crab Bisque, Stuffed Courgette Flower, Summer Truffle +4.95

MAIN

Lamb Rump, Tomato Jam, Salsify, White Onion, Black Garlic
Halibut, Baby Leeks, Peas & Broad Beans, Cockles, Roast Fish Veloute
Suckling Pig, Garlic Scapes, Girolles, Celeriac Puree, Pomme Dauphine

CHEESE TROLLEY

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

DESSERT

Valrhona Chocolate & Cherry Delice, Cocoa Nibs, Cherry Sorbet
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation
Vanilla Bavarois, Gariguetta Strawberry, Lemon Verbena, Tarragon Ice Cream

3 COURSES €68

SIDE ORDERS 5.50 each

Fine Beans, Green Olive, Toasted Almonds,
Sarladaise Potato

Please Note this is a Sample Menu

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