

DINNER MENU

STARTER

St. Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
Crispy Lamb Belly, Aubergine, Sheep's Yoghurt & Dill
Torched Mackerel, Crab, Yuzu & Soy, Radish & Cucumber

MAIN

Suckling Pig, Lincolnshire Smoked Eel, Roasted Carrot, Pine Nuts
Hake, Grelot Onion, Wild Garlic, White Turnip, Mussels, Bisque
Nettle & Barley Risotto, King Oyster Mushroom, Cauliflower, Hazelnuts

DESSERT

Valrhona Araguani Mousse, Cocoa Nibs, Raspberry Sorbet
Vanilla Panna Cotta, Gariguettes, Consommé Jelly, Tarragon Ice Cream
Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut

3 COURSES €49

STARTER

Aged Comte Ravioli, Smoked Bacon Consommé, Summer Truffle
Sweetbreads, Roast Langoustines, Cauliflower, Wild Garlic
Seared Foie Gras, Rhubarb & Vanilla, Lincolnshire Smoked Eel, Hazelnuts

MAIN

Turbot, Courgette & Basil, Hand Rolled Gnocchi, Fennel, Cockles, Smoked Yoghurt
Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree
Milk Fed Veal, New Season Asparagus, Pomme Dauphine, Morels

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, Cherries, Sheep's Yoghurt Sorbet

3 COURSES €68

SIDE ORDERS 4.95 each

Baby Potatoes & Seaweed Butter,
Beetroot, Hazelnut & Warm Smoked Eel Mayonnaise

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