

DINNER MENU

STARTER

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

Crispy Lamb Belly, Aubergine, Sheep's Yoghurt & Dill

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

MAIN

Suckling Pig, Lincolnshire Smoked Eel, Roasted Carrot, Pine Nuts

Hake, White Turnip, Hand Rolled Cavatelli, Mussels, Bisque, Samphire

Cauliflower & Barley Risotto, King Oyster Mushroom, Broad Beans, Hazelnuts

DESSERT

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet

Vanilla Panna Cotta, Irish Strawberries, Consommé Jelly, Tarragon Ice Cream

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

3 COURSES €49

STARTER

Lobster Ravioli, Crab Bisque, Summer Truffle

Seared Foie Gras, Cherry & Balsamic, Mint, Hazelnuts

Torched Mackerel, Liscannor Crab, Young Leeks, Kohlrabi, Charcoal Mayonnaise

MAIN

Turbot, Hand Rolled Gnocchi, Cockles, Smoked Yoghurt, Courgette & Basil

Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree

Mount Leinster Dry Aged Beef, Garlic Scapes, Pomme Dauphine, Girolles, Truffle

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 & Truffled Shallots,

Beetroot, Hazelnuts & 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