

## DINNER MENU

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### STARTER

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps  
Dexter Beef Tartare, Charcoal Mayonnaise, Pickled Carrot, Chive Oil  
Cured & Torched Mackerel, Cucumber, Lovage, Radish

### MAIN

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts  
Thornhill Duck, Confit Leg, Chicory, Choucroute, Carrot Puree, Shallot  
Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

### DESSERT

Paris Brest Choux, Praline Chantilly, Vanilla Ice Cream  
Spiced Rum Baba, Coconut Sorbet  
Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

### 3 COURSES €55

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### STARTER

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

### MAIN

Wicklow Venison, Butternut Squash, Sprouts, Roscoff Onion  
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

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### SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,  
Baby Potatoes & Spring Onion,  
Glazed Beetroot, Horseradish Crème Fraiche

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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