

DINNER MENU

STARTER

St.Tola Goats Cheese, Pickled Beetroot, Candied Nuts, Beetroot Meringue
Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps
Cured Salmon, Pickled Cucumber, Avocado Puree, Dill

MAIN

King Oyster Mushroom, Taleggio Croquettes, Parsley Root, Hazelnuts
Pressa Iberico, Morcilla Sausage, Choucroute
Cod, Squash Puree, York Cabbage, Mussels, Vadouvan Butter

DESSERT

Vanilla & Mango Cheesecake, Coconut Sorbet, Ginger & Lime
Lemon Curd Tart, Fennel Meringue, Cassis Sorbet
Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet

3 COURSES €55

STARTER

Seared Scallops, Lincolnshire Smoked Eel, Nashi Pear
Foie Gras Parfait, Rhubarb & Vanilla, Walnut & Raisin Toast
Rare Tuna, Pickled Cucumber, Avocado Puree, Ponzu Dressing, Radish, Sesame Seeds

MAIN

Wicklow Venison, Salsify, Chanterelles, Celeriac, Pickled Blackberry
Roast Halibut, Cauliflower, Fennel, Fish Veloute, Cockles
Fillet of Beef, Cep Puree, Black Truffle Ravioli +8.50

CHEESE

Artisan Cheese, Greengage Jam, Sourdough Crackers 15.00 as an extra course

DESSERT

Brioche Pain Perdu, Pedro Ximenez Ice Cream, Pumpkin & Pecans
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation
Valrhona Chocolate Cremeux, Peanut Butter Mousse, Beurre Noisette Ice Cream

3 COURSES €68

SIDE ORDERS 5.50 each

Sprout Tops & Warm Bacon Mayo, Crispy Shallots
Baby Potatoes & Spring Onion,
Glazed Beetroot, Horseradish Crème Fraiche

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

****Some garnishes and dishes may change due to availability and seasonality**