

LUNCH MENU

2 COURSES 25.00

STARTER

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
Ham Hock & Foie Gras Terrine, Tarragon, Sourdough Toast
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish

MAIN

Butter Roasted Chicken, Hand Rolled Cavatelli, Cauliflower, Girolles, Sea Beet
Hake, Grelot Onion, Wild Garlic, White Turnip, Mussels, Bisque
Nettle & Barley Risotto, King Oyster Mushroom, Cauliflower, Hazelnuts

DESSERT

Salted Caramel Tart, Milk Ice Cream 9.50
Valrhona Araguani Mousse, Cocoa Nibs, Raspberry Sorbet 9.50
Poached Rhubarb, Orange and Caraway Sable, Rhubarb Sorbet 8.50

A LA CARTE LUNCH

STARTER

Torched Mackerel, Crab, Yuzu & Soy, Radish & Cucumber 12.50
Chicken Liver & Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche 12.50
Aged Comte Ravioli, Smoked Bacon Consommé, Summer Truffle 14.50

MAIN

Turbot, Courgette & Basil, Gnocchi, Fennel, Cockles, Smoked Yoghurt 36.00
Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree 29.00
Milk Fed Veal, New Season Asparagus, Pomme Dauphine, Morels 38.00

CHEESE & DESSERT

Raspberry Soufflé, White Chocolate Sorbet, 15 minutes preparation 12.50
Caramelised Pineapple, Coconut Sorbet, Ginger & Lime 12.00
Artisan Cheese, Spiced Pear, Sourdough Crackers 14.50

SIDE ORDERS 4.95 each

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

5 COURSE SURPRISE TASTING MENU €55

Matching Wines €45

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