

## LUNCH MENU

### 2 COURSES 25.00

#### STARTER

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

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

Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast

#### MAIN

Butter Roasted Chicken, Charred Corn, Celeriac Puree, Girolles

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

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

#### DESSERT

Poached Peach, Champagne & Vanilla Jelly, White Peach Sorbet 9.50

Valrhona Araguani Mousse, Raspberry Sorbet, Cocoa Nibs 9.50

Elderflower Custard, Gooseberry Jam, Lemon Sponge 9.50

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### A LA CARTE LUNCH

#### STARTER

Torched Mackerel, Crab, Yuzu & Soy, Radish & Cucumber 12.50

Chicken Liver & Foie Gras Parfait, Apricot, Warm Brioche 12.50

Lobster Ravioli, Crab Bisque, Summer Truffle 14.50

#### MAIN

Turbot, Courgette & Basil, Hand Rolled Gnocchi, Cockles, Smoked Yoghurt 36.00

Roast Lamb Rump, Tomato Jam, Black Pearl Curry, Violet Artichoke, Broccoli Puree 32.00

Mount Leinster Beef, Garlic Scapes, Pomme Dauphine, Girolles & Truffle 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 Apple & Pear, Sourdough Crackers 14.50

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#### SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots

Beetroot, Hazelnuts & Warm Smoked Eel Mayonnaise

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### 5 COURSE SURPRISE TASTING MENU €55

Matching Wines €45

(Last Orders 1.30pm)

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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