

## SET LUNCH MENU

2 COURSES 27.00

### STARTER

Confit Chicken Terrine, Leeks, Charcoal Mayonnaise, Sourdough Toast  
*(Cahors, Malbec 10.50)*

Squash Velouté, Boudin Noir, Quail Egg  
*(Sangiovese & Montepulciano 8.75)*

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts  
*(Bourgogne, Aligoté 10.75)*

### MAIN

Cod, Tenderstem Broccoli, Mussels, Broad Beans, Bisque  
*(Sancerre Rosé 13.75 or New Zealand Sauvignon Blanc 11.00)*

Braised Beef Cheek, Cep Puree, Pomme Anna  
*(Rioja, Tempranillo, 12.50)*

Salt Baked Celeriac, Chanterelles, Hazelnuts & Grapes  
*(Langhe, Nebbiolo 13.00)*

### DESSERT

Valrhona Chocolate Tart, Pedro Ximenez Ice Cream 9.50  
*(Pedro Ximenez 12.50)*

Lemon Vacherin, Sponge, Lemon Curd, Velvet Cloud Sorbet, Fennel 9.50  
*(Monbazillac 10.50)*

Citrus Cream, Caramelised Puff Pastry, Passion Fruit Sorbet 9.50  
*(Muscat & Sauvignon 8.00)*

---

SIDE ORDERS 4.95 each

Baby Potatoes & Truffled Shallots  
Beetroot, Horseradish Crème Fraiche

---

*‘Should you wish to enjoy any paired food & wine a suggested wine by the glass is below the dish’*

## A LA CARTE LUNCH

### STARTER

Chicken Liver & Foie Gras Parfait, Black Fig jam, Warm Brioche 12.50  
(Tokay, Pinot Gris 10.50)

Cured & Torched Mackerel, Liscanor Crab, Avocado, Pickled Cucumber 12.50  
(Monterrei, Godello & Treixadura 12.00)

### MAIN

Sika Deer, Salsify, Ceps, Artichoke, Hazelnut 36.00  
(Malbec, Mendoza 12.75)

Turbot, Sweet Corn, Cockles, Smoked Yoghurt, Courgette & Basil 36.00  
(Graves, Bordeaux Blanc 13.00)

\*Wild Grouse, York Cabbage, Pickled Blackberry, Celeriac  
(Côte de Nuits Villages, 18.00)

### CHEESE & DESSERT

Artisan Cheese, Spiced Apple & Pear, Sourdough Crackers 14.50  
(10 yr old Tawny Port 14.00 or L.B.V Port 12.00)

Raspberry Soufflé, White Chocolate Sorbet, 12.50 (15 Minutes)  
(Tokaji Aszú, 5 Puttonyos 17.00)

Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut 12.00  
(Antinori, Muffato della Sala 12.50)

---

**5 COURSE SURPRISE MENU €55**  
**Matching Wines €45**  
**(Last Orders 1.30pm)**

---

Chef Ciaran McGill

\* Wild Game May Contain Shot

Please Notify a Team Member Regarding any Allergies or Food Intolerances

No Service Charge except parties of 6 or more 12.5% applies