

# SUNDAY DINNER

Open 5pm to 8.00pm last orders

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## 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  
Lobster Ravioli, Crab Bisque, Truffle +8.00

## MAIN

King Oyster Mushroom, Taleggio Croquettes, Parsley Root, Hazelnuts  
Thornhill Duck, Choucroute, Roast Shallot, Carrot Puree  
Cod, Cauliflower, Caper & Raisin, Vadouvan Butter  
Wicklow Venison, Butternut Squash, Sprouts, Roscoff Onion +10.00

## SIDE ORDERS 5.50 each

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

## CHEESE & 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  
Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers +8.00

## 3 COURSES €55

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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