

SUNDAY DINNER

Open 5pm to 8.00pm last orders

STARTER

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts

Pork Cheek Croquette, Apple & Gribiche

Cured Salmon, Avocado, Cucumber, Daikon Radish

Squash Velouté, Boudin Noir, Quail Egg

Foie Gras Parfait, Black Fig Jam, Warm Brioche

MAIN

Cod, Tenderstem Broccoli, Mussels, Peas, Bisque

Salt Baked Celeriac, Chanterelles, Hazelnuts & Grapes

Thornhill Duck Breast, Roast Beetroot, Chicory, Carrot Puree

Anjou Pigeon, Confit Leg, York Cabbage, Pickled Blackberry, Celeriac +10.00

SIDE ORDER 4.95 each

Baby Potatoes & Truffle Shallots

Beetroot, Horseradish Crème Fraiche

CHEESE & DESSERT

Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut

Raspberry Soufflé, White Chocolate Sorbet (15 Minutes)

Pumpkin Mousse, Burnt Apple, Sheep's Yoghurt Sorbet

Lemon Vacherin, Sponge, Lemon Curd, Velvet Cloud Yoghurt Sorbet, Fennel

Artisan Cheese, Spiced Pear, Sourdough Crackers +8.00

3 COURSES €55

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