

SUNDAY DINNER

Open 5pm to 8.00pm last orders

STARTER

Cured & Torched Mackerel, Cucumber, Lovage, Radish
Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps
Foie Gras Parfait, Burnt & Pickled Apple, Hazelnut
Lobster Ravioli, Crab Bisque, Black Truffle +6.00

MAIN

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts
Rabbit, White Turnip, Confit Shoulder, Langoustines
Cod, Cauliflower Puree, Mussels, Chicken Jus
Lamb Rump, Salsify, White Turnip, Tomato Jam +10.00

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,
Baby Potatoes & Spring Onion

CHEESE & DESSERT

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet
Honey Parfait, Fresh Honeycomb, Bee Pollen, Milk Ice Cream
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation
Artisan Cheese, Spiced Pear Chutney, 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