

SUNDAY DINNER

Open 5pm to 8.00pm last orders

STARTER

St Tola Goats Cheese, Heirloom Tomato, Lovage, Soft Herbs
Cured Salmon, Beetroot, Cucumber, Wasabi Mayonnaise, Daikon Radish
Chicken Liver & Foie Gras Parfait, Rhubarb, Vanilla, Warm Brioche
Torched Mackerel, Crab, Yuzu & Soy, Radish & Cucumber
Aged Comte Ravioli, Smoked Bacon Consommé, Truffle

MAIN

Suckling Pig, Smoked Eel, Roasted Carrot, Pine Nuts
Hake, Grelot Onion, White Turnip, Mussels, Bisque, Wild Garlic
Nettle & Barley Risotto, King Oyster, Cauliflower, Hazelnuts
Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree
Milk Fed Veal, New Season Asparagus, Morels, Pomme Dauphine +10.00

SIDE ORDER 4.95 each

New Season Potatoes & Seaweed Butter
Beetroot, Hazelnut & Warm Smoked Eel Mayonnaise

CHEESE & DESSERT

Valrhona Araguani Chocolate, Cocoa Nibs, Raspberry Sorbet
Vanilla Panna Cotta, Gariguettes, Consommé Jelly, Tarragon Ice Cream
Caramelised Pineapple, Coconut Sorbet, Ginger & Lime, Toasted Coconut
Artisan Cheese, Spiced Pear, Sourdough Crackers + 8.00

3 COURSES €49

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