

# SUNDAY DINNER

Open 5pm to 8.00pm last orders

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## STARTER

Cured & Torched Mackerel, Beetroot, Smoked Eel, Horseradish  
St Tola Goats Cheese, Pickled Beetroot, Candied Nuts  
Foie Gras Parfait, Rhubarb & Vanilla, Warm Brioche  
Lobster Ravioli, Crab Bisque, Summer Truffle +8.00

## MAIN

Salt Baked Carrots, Polenta, Smoked Yoghurt. Pickled Carrots  
Cod, Cauliflower Puree, Hazelnuts, Chicken Jus  
Lamb Rump, Salsify, Black Garlic, Tomato Jam, Sea Beet  
Fillet of Beef, Wye Valley Asparagus, Morels, Wild Garlic +10.00

## SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayonnaise,  
Sarladaise Potato

## CHEESE & DESSERT

Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet  
Spiced Rum Baba, Coconut Sorbet, Mango, Aged Barbadian Rum  
Manjari Chocolate Cremeux, Caramel Namelaka, Jivara & Lavender Ice Cream  
Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers +8.50

## 3 COURSES €55

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Chef Ciaran McGill

**Please Note is this a Sample Menu**

Please Notify a Member of Management Regarding any Allergies or Food Intolerances

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