

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, Apricot, Warm Brioche
Torched Mackerel, Liscannor Crab, Young Leeks, Kohlrabi, Charcoal Mayonnaise
Crispy Lamb Belly, Aubergine, Sheep's Yoghurt & Dill

MAIN

Suckling Pig, Lincolnshire Smoked Eel, Roasted Carrot, Pickled Apple, Pine Nuts
Hake, Hand Rolled Cavatelli, White Turnip, Bisque, Samphire
Cauliflower & Barley Risotto, King Oyster Mushroom, Broad Beans, Hazelnuts
Roast Lamb Rump, Black Curry, Tomato Jam, Violet Artichoke, Broccoli Puree
Mount Leinster Beef, Roast Sweetbread, Garlic Scapes, Pomme Dauphine, Truffle +12.00

SIDE ORDER 4.95 each

Baby Potatoes & Truffle Shallots
Beetroot, Hazelnuts & Warm Smoked Eel Mayonnaise

CHEESE & DESSERT

Valrhona Araguani Chocolate, Cocoa Nibs, Raspberry Sorbet
Vanilla Panna Cotta, Irish Strawberries, Consommé Jelly, Tarragon Ice Cream
Raspberry Soufflé, White Chocolate Sorbet, 15 minutes preparation
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