

SUNDAY DINNER

Open 5pm to 8.00pm last orders

STARTER

Cured & Torched Mackerel, Cucumber, Lovage, Radish

Pig Croquette, Boudin Noir, Gribiche, Quail Egg

Foie Gras Parfait, Burnt & Pickled Apple, Hazelnut

Lobster Ravioli, Crab Bisque, Black Truffle +6.00

MAIN

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts

Thornhill Duck, Roast Shallot, Carrot Puree, Chicory, Choucroute

Cod, Cauliflower Puree, Calcot Onion, Mussels, Chicken Jus

Wicklow Venison, Butternut Squash, Sprouts, Roscoff Onion +10.00

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,
Baby Potatoes & Spring Onion,
Glazed Beetroot, Horseradish Crème Fraiche

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