

SUNDAY LUNCH

Open 1.00-4.00pm

2 COURSES €28.50

STARTER

Jerusalem Artichoke Risotto, Toasted Seeds, Artichoke Crisps

St Tola Goats Cheese, Pickled Beetroot, Candied Nuts

Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough

Foie Gras Parfait, Burnt & Pickled Apple, Hazelnut +4.50

MAIN

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

Butter Roast Chicken Breast, Cavatelli, New Season Asparagus, Wild Garlic, Morels

Salt Baked Celeriac, Gnocchi, Cavolo Nero, Hazelnuts, Chanterelle

Lamb Rump, Salsify, White Turnip, Tomato Jam +10.00

SIDE ORDERS 5.50 each

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

CHEESE & DESSERT

Poached Rhubarb, Valrhona Bavaois, Blood Orange, Rhubarb Sorbet 8.00

Valrhona Chocolate Cremeux, Pedro Ximenez Ice Cream 8.00

Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes preparation 12.50

Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 14.50

Chef Ciaran McGill

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

No Service Charge Except on Parties of 6 or More 12.5 % applies