

SUNDAY LUNCH

Open 1.00-4.00pm

2 COURSES €28.50

STARTER

Cured & Torched Mackerel, Cucumber, Lovage, Radish
Caramelised Onion Soup, Aged Comte Gougere, Black Truffle
Ham Hock & Rabbit Terrine, Leek Mayonnaise, Sourdough
Lobster Ravioli, Crab Bisque, Black Truffle +6.00

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

SIDE ORDERS 5.50 each

Hispi Cabbage, Peanuts, Warm Bacon Mayo,
Sarladaise Potato,
Glazed Beetroot, Horseradish Crème Fraiche

CHEESE & DESSERT

Vanilla & Mango Cheesecake, Coconut Sorbet 8.00
Valrhona Chocolate Cremeux, Pedro Ximenez Ice Cream 8.00
Poached Rhubarb, Champagne & Vanilla Jelly, Rhubarb Sorbet 8.00
Artisan Cheese, Spiced Pear Chutney, Sourdough Crackers 14.50

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