

DINNER MENU

3 Courses €75

Selection of Our Brown Bread, Baguette, Walnut & Raisin, Cuiinneog Butter

STARTER

Heritage Tomatoes, Lambay Crab, Confit Lemon, Seaweed Cracker

Pea Velouté, Quails Egg, Jamon Iberico, Coolea Cheese Gougère

Searced Foie Gras, Roast Pineapple, Vanilla, Sichuan Pepper

Lobster Ravioli, Crab Bisque, Lobster Oil, Summer Truffle

MAIN

Aged Sirloin of Beef, Pomme Anna, Leeks, Sauce au Poivre

Hake, Violet Artichoke, Mussels, Sauce Bouillabaisse, Rouille

Lamb Loin, Confit Belly, Burnt Aubergine, White Turnip, Dill

Turbot, Courgette Flower, Langoustine Mousse, Elderflower & Caviar

New Baby Potatoes, Shaved Parmesan & Chives 6.00

Irish Green Beans, Roasted Sesame Seeds 6.00

DESSERT

Lemon Verbena Bavarois, Irish Strawberries, Elderflower, Sorrel Ice Cream

Valrhona Manjari Delice, Black Cherry, Cocoa Nibs, Amarena Cherry Ice Cream

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

Cheese Trolley, Selection of three Cheeses with accompaniments, supplement 7.50

PREMIUM DINNER MENU

5 Courses €110

Matching Wines €80

(menu can only be ordered by the complete table, last order 9pm sharp)

Heritage Tomatoes, Lambay Crab, Confit Lemon, Seaweed Cracker

Blanc Bourgogne, Jean Marc Brocard

Searced Foie Gras, Roast Pineapple, Vanilla, Sichuan Pepper

Aged Rivesaltes

Turbot, Courgette Flower, Langoustine Mousse, Elderflower & Caviar

Evening Land, La Source Chardonnay

Lamb Loin, Confit Belly, Burnt Aubergine, White Turnip, Dill

Saint Joseph, Jean Louis Chave Selection

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

Alsace, Tokay Pinot Gris

Coffee & Petit Fours

Chef Ciaran McGill

No Service Charge, Gratuities as your discretion