

RESTAURANT

SIX

## Complimentary Amuse Bouche

### Starters

#### SOUP DE JOUR €7.00

Served with a Selection of Homemade Breads  
And toasted walnut and wild mushroom butter G / MK/N

#### SELECTION OF HOMEMADE BREADS €4.00

With toasted Walnut and wild Mushroom Butter G /MK /N

#### SUCKLING PIG €10.00

With Cauliflower Puree, wild Mushroom and Cider Jus CY

#### CHILLI AND LIME CRAB SALAD €11.00

Pickled baby Beetroot, Micro Herbs and a Beetroot Aioli CY

#### HONEY ROASTED BUTTERNUT SQUASH € 10.00

With Feta Cheese and Cranberries MK

#### PANKO TIGER PRAWNS €12.00

Baby Gem, Sun Blushed Tomato, Spiced Lobster Sauce CY/F

#### GOATS CHEESE CAESAR SALAD €10.00

With Baby Gem, Parham Crumbs, Garlic  
and Olive Oil Croutons topped with Crumbled Goats Cheese

#### BRAISED OX CHEEK €11.00

Served with Celeriac puree,  
Spiced Pickled red Cabbage and Red Wine Jus CY/SE/G

#### SEARED GALWAY SCALLOPS €12.00

Served on a Pea and Mint Risotto Lemon Vinaigrette

### Mains

#### WILD SALMON €20.00

Creamed Spinach, Pine nuts and Cauliflower Puree F / M /

#### WAGYU BEEF CHEEKS €31.00

Smoked Cauliflower Puree, Pickled Wild Mushrooms, Asparagus,  
whole grain Mustard and red Wine Jus MK / CY

#### SLOW COOKED PORK BELLY €21.00

With Butternut Squash puree, wilted Spinach,  
Apple compote and a Cider jus MK/ MD/ CY.

#### 9oz FILLET STEAK €32.00

Served with Carrot Puree, Asparagus, Wholegrain Mustard, Pink  
Peppercorn Sauce or Garlic and herb Butter MD/ MK/

#### HONEY GLAZED DUCK BREAST €23.00

With Baby Carrots, Roasted Figs  
and finished with a Rich Plum Jus MD/CY

#### BUTTERMILK CORN-FED CHICKEN € 20.00

Served with A wild Mushrooms Barley, Fennel cream and  
Crispy Kale, SE /G

#### BUTTERNUT SQUASH RISOTTO €18.00

Topped with shaved Parmesan Cheese G / MK

#### MUSHROOM AND SPINACH GNOCCHI €18.00

Topped with Parmesan Cheese G/MK

#### GRILLED HAKE €21.00

With Mussels, Brown Butter, Girolles and Carrot puree F /CY/ MK

### Sharing for Two People

#### 28oz TOMAHAWK STEAK €60.00

Served with Parmesan Cheese, Truffle Fries, House Vegetables Peppercorn Sauce or Garlic Thyme sauce

Food Allergens: Gluten = G Crustaceans = C Eggs = E Fish = F Molluscs = M Soybeans = S Peanuts  
= P Nuts = N Milk= MK Celery = CY Mustard = MD Sesame Seeds = SS Sulphites = SP Lupin = L

All our Meat and Fish products are Locally sourced

Jack Molloy's Meats Waterford / Kish Fishmongers Smithfield Dublin