

STARTERS

FRENCH ONION SOUP €11

Pecorino Cheese & Garlic Baguette, Chive and Truffle Shavings (V) (1,3,7,9)

CONFIT DUCK LEG €18

Apple & Fennel Slaw, Pickled Celery, Cider Jus (1,6,7,9,10)

SMOKED SALMON & SEAFOOD TERRINE €16

Saffron Broth, Grapefruit Segment, Pickled Carrots, Radish and Poached Golden Beetroot (1,2,3,6,7,9)

SEARED TUNA TATAKI €18

Sesame Crust, Pickled Cucumber, Avocado Cream, Soy & Lime Dressing, Crispy Shallots (4,6, 7, 11)

SLOW-BRAISED BEEF CHEEK CROQUETTE €17

Smoked Potato Purée, Red Wine Glazed Shallots, Horseradish Cream, Watercress (1,3,6,7,9,12)

BURRATA & HERITAGE TOMATO €15

Basil Oil, Olive Crumb, Aged Balsamic, Black Pepper (V) (1,7,12)

BAKED GOATS CHEESE & BEETROOT CARPACCIO €15

Candied Walnuts, Honey & Thyme, Rocket (V) (7,8,12)

MAINS

SUPREME OF CHICKEN BALLOTINE €32

Fondant Potato, Garden Pea Puree, Breaded Quail Eggs, Asparagus, Orange & Star Anise Jus (1,6,7,9,12)

GRILLED SEA BASS FILLET €30

Saffron & Fennel Broth, Clams, Baby Spinach, Charred Fennel (4,6,7,9,12)

PAN-ROASTED PORK STEAK €29

Grilled Leeks, Truffle Mash, Roasted Apple, Calvados Jus (6,7,9,12)

SPINACH & RICOTTA RAVIOLI €25

Sage Butter, Lemon Zest, Toasted Almonds, Aged Parmesan (V) (1,3,7,8)

GRILLED MONKFISH TAIL €32

Chorizo & Butter Bean Cassoulet, Grilled Padrón Peppers, Garlic Crumbs, Smoked Paprika Oil (1,4,6,7,9,12)

SLOW-BRAISED LAMB SHANK €34

Truffle Mash, Glazed Carrots, Crispy Onions, Red Wine Jus (1,6,7,9,12)

SMOKED BEEF CHEEK €34

Broccoli Puree, Parmesan Potato Quenelles, Infused Carrot, Chimichurri Sauce, Carrot, Rocket and Micro Herbs (6,7,9,12)

WILD MUSHROOM & CHESTNUT PITHIVIER €26

Truffle Mash, Glazed Baby Vegetables, Rosemary and Vegetable Jus (V) (1,6,9,12)

SIDES

SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI WITH GREEN PEPPERCORN DRESSING (1, 6, 7) €8

DESSERTS

DARK CHOCOLATE FONDANT €11

Salted Caramel, Hazelnut Praline, Vanilla Ice-Cream (1,3,7,8)

LEMON POSSET €11

Shortbread Crumb, Blueberry Compote, Candied Lemon (1,3,7,12)

ESPRESSO TIRAMISU €11

Coffee-Soaked Sponge, Mascarpone Cream, Cocoa Dust (1,3,6,7,12)

BAKED CHEESECAKE €11

Blood Orange Curd, Honeycomb, Citrus Zest (1,3,7,12)

ALL OUR BEEF IS OF IRISH ORIGIN AND PRODUCTS LOCALLY SOURCED WHERE POSSIBLE

LIST OF ALLERGENS:

1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE AND SULPHITES 13. LUPIN 14. MOLLUSCS