



RESTAURANT SIX

STARTERS

CHANTERELLE MUSHROOM AND CREAM SOUP €10

Pecorino Cheese, Garlic Baguette and Olive Crumb (V) (1,7,9,11)

MELON & PROSCIUTTO SALAD €16

Goat's Cheese Custard, White Asparagus, Candied Nuts, Balsamic & Honey Dressing (3,6,7,8,11)

GRILLED OCTOPUS €18

Salt Baked Celeriac, Potato Chips, Black Garlic Aioli, Smoked Chilli Oil and Micro Herbs (1,3,7,10,12,14)

SMOKED HAM HOCK TERRINE €16

Homemade Piccalilli, Frisée Salad, Sliced Radish, Compressed Cucumber and Herb Oil (1,3,6,7,11)

SPINACH & SUN-DRIED TOMATO RISOTTO €14

Truffle Oil, Toasted Pine Nuts, Grated Parmesan, Herb Oil (V) (6, 7, 8, 9, 12)

HEIRLOOM TOMATO & BURRATA SALAD €16

Avocado Puree, Romesco Sauce, Croutons and Red Chicory (V) (1,6,7,9,12)

MAINS

FENNEL STUFFED QUAIL €26

Parma Ham, Grilled Rainbow Carrot, Mini Fondant Potatoes, Sweet Potato Puree and Port Jus (6,7,9,12)

HERB CRUSTED BLACK POLLACK €26

Curried Vegetable & Mussel Broth, Crispy Kale, Chilli Oil and Chargrilled Lemon (1,2,3,4,6,9)

SMOKED BEEF CHEEKS €32

Parsnip Puree, Parmesan Potato Quenelles, Grilled Broccoli, Chimichurri Sauce, Carrot Crisp and Micro Herbs (6,7,9,12)

CONFIT LAMB BELLY €28

Pea & Mint Puree, Poached Baby Leeks, Parmesan Crisps, Rosemary Jus and Micro Herbs (6,7,9,12)

CRAB & RICOTTA RAVIOLI €28

Lobster Bisque, Smoked Shallot Tartare, Steamed Asparagus, Cured Egg Yolk, Chilli Oil and Pea Shoots (1,2,3,4,6,7,9,10)

AGLIO E OLIO FETTUCCINE €25

Basil Pesto, Grilled Courgette, Garden Peas and Parmesan (V) (1,3,6,8,12)

ROASTED CAULIFLOWER STEAK €26

Steamed Pak Choi, Spiced Lentils, Tomato Broth, Crispy Parsnip and Herb Oil (VG) (6,9,12)

SIDES

SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI WITH SESAME AND WASABI SEEDS (1,6,7) €8

DESSERTS

CARAMELISED APPLE TARTE TATIN €11

Vanilla Ice-Cream, Fresh Berries (1,3,7,8)

PARIS BREST €11

Coconut & Chocolate Crumb, Raspberry Gel (1,3,7,8)

LEMON MERINGUE PIE €11

Caramel Popcorn, Salted Caramel Ice-Cream (1,3,7,8)

CHOCOLATE CRÈME BRÛLÉE €11

Italian Meringue, Fresh Berries (1,3,7,8)

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

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