



SET MENU

STARTERS

Foie Gras Parfait with grape & apple chutney, brioche navette

Smoked Duck Breast with charred cabbage, celeriac remoulade, pomegranate & mint salsa (g)

Crab Brulee with sourdough & crisp Thai veg salad

Smoked Burrata Mozzarella with balsamic lentils & heirloom tomato (g) (v)

Heirloom Tomato Salad with crumbled feta, red onion, toasted pistachio, shredded basil & organic rapeseed oil (g) (v)

Charred Scallops & Sushi Rice with dashi sauce, fava beans, pickled mushrooms & seaweed (g)

MAINS

Conchiglioni Pasta stuffed with buffalo curd ricotta & spinach, heirloom tomato sauce & shaved pecorino (v)

Crisp Confit Duck Leg with chorizo potatoes, pak choi, red onion jam & hoisin sauce (g)

Rack & Rolled Lamb with rack of lamb, rolled shoulder of lamb, crushed chantenay carrots, swiss greens & minted pea jus (g)

Breast & The Leg of Chicken with bacon braised leeks, smoked Applewood cheese mash & mushroom cream sauce (g)

Rock Seabass roast potato, spaghetti veg, grape & tarragon beurre blanc (g)

Baked Salmon & Grilled Prawns with fondant potato, tenderstem broccoli, samphire & blood orange hollandaise (g)

Dry Aged Fillet Steak with mash, portobello mushroom, buttermilk onion ring & green peppercorn sauce (g)

DESSERTS

New York style Baked Alaska Cheesecake with fresh berries

Sticky Toffee Pudding with vanilla ice-cream & caramel sauce

Flourless Chocolate Cake with fresh cream & peanut brittle (g)

Irish Farmhouse Cheeseboard with apple chutney, crackers & fresh fruit

€45

(v) = VEGETARIAN, (g) = GLUTEN FREE OR CAN BE MADE COELIAC FRIENDLY BY REMOVING ELEMENT OF DISH
12.5% DISCRETIONARY SERVICE CHARGE ADDED TO PARTIES OF 8 OR MORE
IF YOU ARE INTOLERANT TO ANY OF THE 14 LEGISLATIVE FOOD ALLERGENS PLEASE LET YOUR SERVER KNOW