

Starters

Smoked Salmon Salad

Horseradish Cream, Pickle Cucumber Salad

Caramelised Shallot & Goats Cheese Tart

Aged Balsamic, Baby Leaf Salad

Confit Pork Belly

Creamed Cannellini Beans, Apple & Ginger Jam

Duck & Wild Mushroom Arancini

Truffle Aioli, Honey & Soy Dressing

King Prawn & Clam Lemongrass Chowder

Creamed Cannelloni Beans, Apple & Ginger Jam

Mains

Roasted Hake

Hasselback Potatoes, Clams & Champagne Veloute

Cornfed Chicken Breast

Sauasage Meat Stuffing, Honey Glazed Carrot, Girolle Jus

Cacio De Pepe Gnocchi

Truffle Cream, Charred Tenderstem, Aged Parmesan

Slow Roast Pork Belly

Homemade Boudin Noir, Cauliflower Puree, Apple & Thyme Jus

Slow Cooked Beef Featherblade*

Saffron Gnocchi, Shitake, Potato & Parmesan Cream

Served with a Chefs Selection of Seasonal Sides

Ribeye Steak Option Available Upon Request When Booking Only

Desserts

Apple & Cinnamon Crumble

Hazelnut Crumb, Caramel Custard, Honeycomb Ice Cream

Valrhona Chocolate Brownie

Valrhona Chocolate Parfait & Salted Caramel Sauce

Vanilla Crème Brûlée

Biscotti, Pistachio Macaron

3 Courses 52

Menu Selection

Groups of 10 - 30 ~ 5 starters, 5 mains and 3 desserts

Groups of 30 - 49 ~ 4 starters, 4 mains and 3 desserts

Groups of 50+ ~ 2 starters, 2 mains and 2 desserts

All Beef is 100% Grass Fed Irish. Please ask your server for the Allergen Menu should you require it.

A discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely amongst our team.