



Amuse Bouche

Savory macaron with duck liver parfait, fig jam (1,4,7)

Salmon

Gin and beetroot cured wild salmon, dill crème fraiche, pickled roasted beetroot, sea herbs, dill oil, brown bread crumb (1,4,8,9)

Duck

Asian style duck wonton, charred mango salsa, blackberry dressed salad (1,13,12)

Soup

Roasted red pepper and tomato soup, parmesan custard, parmesan tuille, black garlic olive oil (1,4,7,8)

Scallops

Seared scallops, asparagus, citrus beurre Blanc (4,5,9)

Beef

Wagyu beef cheek, smoked parsnip puree, fondant potato, beef fat rainbow carrots, rich red wine jus (4,11,14)

Sea Trout

Grilled sea trout, squid ink risotto, garlic buttered slipper Japanese prawn parsley and dill oil (1,4,6,7,8,9)

Pork

Pork belly, homemade black pudding, apple compote, cider jus, glazed parsnips (10,11,14)

Monkfish

Curried monkfish fillet, spiced chorizo devil quail egg, Parma ham tuille, curry velouté (4,7,6.9)

Cornfed Chicken

Roasted cornfed chicken, celeriac spiced puree, creamed potato gnocchi, garden pea and smoked bacon fricassee (1,4,7,14)

Wild Mushrooms

Creamed wild mushrooms and charred leek pie topped with whipped goat's cheese, pomme puree (4,7,14)

Cheesecake

Strawberry and vanilla layered cheesecake, Italian meringue, champagne sorbet, white chocolate soil (1,4,7)

Lemon

Deconstructed lemon meringue pie, zesty lemon curd, pie crumb, coconut meringue shards, candied lemon (1,4,7)

Opera Cake

French style opera cake, soaked almond sponge, chocolate ganache, coffee butter cream, coffee jelly, Chantilly cream (1,4,7)

Freshly Brewed Tea or Coffee

€55.00

ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide