



Amuse Bouche

Whipped goats cheese, torched watermelon, walnut crumb (1,4,7)

Scallops

Seared scallops, blood orange and mint salsa, sea herbs (6,8,14)

Lamb

Spiced Slaney valley lamb neck, celeriac puree, rich spiced red wine jus, pickled vegetables, mint oil (4,9,14)

Soup

Roasted cauliflower and blue cheese soup, topped with toasted walnuts (3,4,7,9,11)

Gnocchi

Gnocchi, ragu of picked wild mushrooms, potato butter, fresh parsley and fresh black truffle oil (1,4,7)

Beef

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

Sole

Grilled lemon sole, girolles, broad bean and lentil velouté, crispy chicken skin, panko oyster crumb (4,5,6,7,8,9,10,14)

Pork

Glazed pork belly, sticky pork and caramelized onion pie, pork and apple croquette, roasted parsnips, whipped garlic and thyme potato, apple and cider jus (4,9,11,14)

Risotto

Heirloom tomato and roast garlic risotto with burrata basil oil and fresh Parma ham (1,4,7,10)

Jaffa Cake

Gate 96 Jaffa cake, orange chocolate mousse, orange jelly, jaconet sponge, torched orange segments, candied orange peel (1,4,7)

Cheesecake

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

Pistachio

Pistachio & raspberry choux au craquelin, pistachio cremieux, raspberry compote, candied pistachios (1,4,7)

Freshly Brewed Tea or Coffee

€50.00

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