



Amuse Bouche

Dingle bay white crab and squid ink arancini (1,4,7,8)

Pork

Crispy pork belly, potato hash, confit egg yolk, spiced hollandaise (1,4,7,14)

Goats Cheese

Whipped goats cheese salad, sesame seed cracker, charred watermelon, grape dressing (1,4,7,12)

Scallops

Pan fried scallops, red pepper and mango salsa, red pepper ketchup (5,6,8,12)

Soup

Asian style red cabbage and potato soup, toasted mixed seeds, chilli oil (4,7,14)

Beef

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

Cod

Asian style cod fillet, rice noodle soup with crispy pork belly, bok choy, green and red chillis, fresh coriander, toasted almonds (5,8,9,12)

Tuna

Pan seared tuna fillet, sweet pear risotto, apple crisps, chilli and miso oil (1,4,8,10)

Lamb

Lamb neck wellington, parsnip puree, confit gem lettuce, carrot crisps, red wine jus (1,4,7,9,14)

Courgette Flower

Courgette flower, stuffed with whipped ricotta served on grilled greens and white asparagus, avocado aioli (4,7)

Ferrero Rocher

Ferrero Rocher, milk chocolate and hazelnut mousse, sable biscuit, hazelnut praline, Chantilly cream, caramelised hazelnuts (1,4,7)

Panna cotta

Vanilla bean panna cotta, poached rhubarb, candied pistachio crumb, pistachio sponge (1,4,7)

Taste of strawberry

Strawberry shortcake entremet, strawberry compote, shortcake sponge, macerated strawberries, shortbread crumb, white chocolate crèmeux (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