

Amuse bouche

Gravlax of wild sea trout, whipped lime and dill mascarpone topped with salmon caviar
(4,5,8,12)

Duck

Savory choux bun filled with duck parfait, honey glazed plum jam, salted miso caramel, toasted pistachios (1,3,4,7)

Beef

Moroccan style beef short rib, spiced mango ketchup, toasted seeds, curry oil (9,12,13, 14)

Scallops

Topped with crispy pork skin, spiced apple gel (5,8,9)

Soup

Courgette and garden pea soup, pickled greens lemon, crème fraiche, dill oil (4,7,12,14)

Beef

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

Seabass

Champagne and vanilla volute, Dublin Bay prawns' seaweed dust (4,7,8, 14)

Lamb

Panfried Lamb rump, mint pea and smoked pancetta fricassee, smoked parsnip puree, rich lamb jus, mint oil, (4,7,11,14)

Trio of wild Seafood

Teriyaki glazed salmon, poached buttermilk trout, dingle bay white crab souffle, sea herbs, coral tuille (4,7,8,9)

Arancini

Spicy red pepper and tomato arancini, red pepper aioli, parmesan crisp, basil leaf (1,4,7)

Ferrero Rocher

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

Honey

Honey semi freddo, lemon crumb, honey lemon caramel, candied lemon peel, caramelised pistachios (1,3, 4,7)

Mille fueille

Thin crust pastry, raspberry gel, fruit tuille, mini macaroon (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