

Amuse Bouche

Smoked salmon, whipped mascarpone, seaweed pearls (1,4,7)

Arancini

Wild prawn and lobster arancini, anchovy hollandaise, pickled shallots (1,4,5,7,14)

Burrata

Burrata cheese, thin sliced Parma ham, dressed rocket, fermented heirloom tomatoes
Italian dressing, grilled sour dough (1,4,7)

Soup

Spicy carrot and coconut soup, topped with toasted almonds (3,4)

Scallops

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

Beef

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

Wild Cod

Safron wild cod fillet, served with a lemongrass curry volute, grilled Japanese prawns,
(4,5,6,8)

Pork

Slow cooked pork belly, granny smith apple compote black pudding croquette (1,4,7)

Cauliflower

Cauliflower steak, Café de Paris butter, toasted hazelnuts (3,4)

Ferrero Rocher

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

Lemon

Deconstructed lemon meringue pie, lemon curd, coconut meringue shards, pie crumb,
Italian meringue, lemon macaroon (1,4,7)

Panna cotta

Vanilla bean panna cotta, poached rhubarb, candied pistachio, pistachio sponge
(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