

AMUSE BOUCHE

STARTERS

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ROASTED SQUASH & CARROT SOUP

Pumpkin Seed Brioche, Sage, Honey Cream (VG) Contains Allergens: 1(Wheat), 3, 7, 9, 12

DINGLE CRAB SALAD

Dry Cured Bacon, Cavatelli, Miso Butter Sauce Contains Allergens: 1(Wheat), 2, 3, 6, 7, 9, 10, 12

FOIE GRAS & MUSHROOM RAVIOLI

Wild Mushroom, Celeriac, Roasted Chicken Bone Sauce Contains Allergens: 1(Wheat), 3, 7, 9, 12

GUINEA FOWL & HAM HOCK TERRINE

Pistachio Tuile, Pickled Vegetables, Plum Contains Allergens: 1(Wheat), 3, 7, 8(Pistachio), 9, 10, 12

SMOKED WOOD PIGEON

Lardo, Kale, Potato Hash, Grapes, Port Sauce Contains Allergens: 7, 9, 10, 12



MAINS

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WILD MUSHROOM PITHIVIER

Beluga Lentils, Wicklow Brie, Savoy Cabbage, Chestnuts & Puff Pastry with Celeriac Rosemary Cream (VG) Contains Allergens: 1(Wheat), 3, 6, 7, 8(Chestnuts), 9, 10, 12

HONEY GLAZED BARBARY DUCK BREAST

Braised Duck Leg, Apple, Leek & Potato Torte, Apple Purée, Timut Pepper Sauce
Contains Allergens: 1(Wheat), 3, 7, 9, 10, 12

WILD IRISH VENISON LOIN

Macadamia Nut Crust, Roast Turnip, Cauliflower, Morello Cherry Sauce Contains Allergens: 7, 8(Macadamia), 9, 10, 12

POACHED COD FILLET & SCALLOP MOUSSE

Saffron Risotto, Cauliflower, Radish, Black Trumpet Mushroom, Chive Caviar Cream Contains Allergens: 3, 4, 7, 9, 12, 14

DRY AGED IRISH BEEF STRIPLOIN (€10 Supplement)

House Smoked Irish Beef Brisket, Mossfield Organic Gouda & Celeriac Gratin, Coffee Scented Beef Jus

Contains Allergens: 1(Wheat), 3, 7, 9, 10, 12



DESSERTS

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SEA BUCKTHORN & VANILLA MOUSSE

60% Dark Chocolate Crémeux, Apple Vanilla, Gastrique Contains Allergens: 1(Wheat), 3, 6, 7, 12

POACHED PEAR & CASHEL BLUE CHEESE MOUSSE

Caramelized Walnuts, Chocolate Ice Cream Contains Allergens: 3, 6, 7, 12

BLUEBERRY SOUFFLÉ

Vanilla Ice Cream, Blueberry Lemon Balm Sauce Contains Allergens: 3, 7

ARTISAN IRISH CHEESES (€10 Supplement)

Grapes, Nuts & Dried Fruit Crackers, Fruit Chutney Contains Allergens: 1(Wheat), 3, 6, 7,8(Almond, Hazelnut), 10, 12

2 Course - €65

3 Course - €75