

# **STARTERS**

## **ROASTED SQUASH & CARROT SOUP (VG)**

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

#### **DINGLE CRAB SALAD**

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

## FOIE GRAS & MUSHROOM RAVIOLI

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

#### **GUINEA FOWL & HAM HOCK TERRINE**

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

## **SMOKED QUAIL**

Sneem Black Pudding, Kale, Potato, Grapes, Port Gel (Contains 1-Oatmeal, 7, 9, 10, 12)

# **MAIN COURSES**

# WILD MUSHROOM PITHIVIER (VG)

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

## HONEY GLAZED BARBARY DUCK BREAST

Turnip & Caramelized Onion Tart Tatin, Apple Purée, Timut Pepper Sauce (Contains 1-Wheat, 3, 7, 9, 10, 12)

#### WILD IRISH VENISON LOIN

Macadamia Nut Crust, Roast Turnip, Cauliflower, 70% Dark Chocolate Sauce (Contains 6, 7, 8-Macadamia, 9, 10, 12)

# POACHED COD FILLET & SCALLOP MOUSSE

Saffron Risotto, Cauliflower, Radish, Black Trumpet Mushroom, Chive Caviar Cream (Contains 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 1-Wheat, 3, 7, 9, 10, 12)

# **DESSERTS**

## SEA BUCKTHORN & VANILLA MOUSSE

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

# POACHED PEAR & CASHEL BLUE CHEESE MOUSSE

Caramelized Walnuts, Chocolate Ice Cream (Contains 3, 6, 7, 12)

## **BLUEBERRY SOUFFLÉ**

Vanilla Ice Cream, Blueberry Lemon Balm Sauce (Contains 3, 7)

# **ARTISAN IRISH CHEESES**

(€10 Supplement)

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

2 Course - €65

**3 Course - €75**