



DINNER MENU €85

Canapé

Our sourdough baguette, brown bread, salted farmhouse butter

Pea Velouté, Goat Cheese, Ricotta & Manuka Honey Raviolo

Crab, Compressed Cucumber, Apple, Ginger, Lemongrass

Beef Tartare, Pearl Onions, Mustard, Black Garlic & Miso Butter

Foie Gras & Cocoa Torchon, Grape, Chocolate Sauce, Cognac, Pain d' épices

Scallops, Caramelised Cauliflower, Capers & Raisins, Alsace Bacon +€5

Torched | Poached Cod, Pickled Trompette, Crisp Confit Chicken, Yuzu

Butter Roasted 'Andarl Farm' Pork Fillet, Sage, Butternut Squash, Pork Jus

Hand Rolled Gnocchi, Violet Artichokes, Purple Kale, Wild Garlic, Artichoke Crisps

Roast Halibut, Loire Valley Asparagus, Feves, Courgette, Wasabi Beurre Blanc

Wexford Lamb Rump, Spinach Puree, Aubergine Caviar, Fresh Peas, Mint, Lamb Jus

"Mount Gay Rum" Baba, Vanilla Mousse, Pineapple Compote, Pineapple Sorbet
Sauternes 1st Cru Classé, Château Lafaurie Peyraguey €20.00

"Tiramisu" Jivara Chocolate, Coffee Namelaka, Mascarpone Parfait, Bergamot Ice Cream
Vinsanto del Chianti, Malmantico €15.00

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes preparation
Coteaux du Layon, Chenin Blanc, Chateau de la Roulerie €14.00

Selection of French & Irish Farmhouse cheese from the trolley
Late Bottled Vintage Port €12.00 | 20 years old Tawny Port €18.00 | 2000 Vintage Port €32.00
€10 extra instead of dessert (Also available as an extra additional course €20)

Pomme Mousseline €6.50

Purple Sprouting Broccoli, Smoked Almonds, Bacon Espuma €7.50

Tables of 5 or more a 12.5% gratuity will be added to the bill

*100% of all tips and gratuities are distributed to all our staff