



## DINNER MENU €89

Canapés

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Our sourdough baguette, brown bread, salted farmhouse butter

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Brown Butter Celeriac, Celeriac Remoulade, Hazelnuts, Honey

Pickled Mackerel, Apple, Cucumber, Horseradish, Yuzu

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

Poached Lobster, Melon, Avocado, Verbena, Bergamot, Almonds +€9

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Roasted Cod, Swede, Sweet Potato, Alsace Bacon, Beurre Blanc

Magret Duck Breast, Plum Tarte Tatin, Duck Jus

Mushroom Ravioli, Duxelles, Chestnut Mushroom Tea

Roast Turbot, Cauliflower, Caper & Raisin, Pickled Mussels

Wexford Lamb, Spelt, Corn Purée, Grelot Onion, Lamb Consommé

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"Black Forest Gâteau", Cherry Sorbet

Lime Cheesecake Tart, Blueberry & Blackcurrant Sorbet

Passion Fruit Soufflé, Velvet Cloud Sheep's Yogurt Sorbet, 15 minutes preparation

Selection of French & Irish Farmhouse cheese from the trolley  
€10 extra instead of dessert (Also available as an extra additional course €20)

Pomme Mousseline €7.50

Green Beans, Bacon Espuma, Smoked Almonds €7.50

Chef Zhan Sergejev

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

Please notify us regarding any allergies or food intolerances