

## EARLY EVENING MENU

3 Courses €49

Tuesday to Saturday 5.00-6.00pm

### STARTER

Pea Velouté, Quails Egg, Jamon Iberico, Coolea Gougère  
Young Buck Blue Cheese, Yellow Peach, Candied Walnuts, Chicory  
Lobster Ravioli, Crab Bisque, Summer Truffle, €10 supplement  
Pickled Mackerel, Greengage Plum, Sheep Yoghurt, Smoked Almonds

### MAIN

Hake, Violet Artichoke, Mussels, Sauce Bouillabaisse, Rouille  
Pressed Lamb Shoulder, Pomme Anna, Girolles, White Turnip, Dill  
Gnocchi, Charred Sweetcorn, Sweetcorn Beignet, Aged Comté, Hazelnuts  
Dry Aged Sirloin of Beef, Young Leeks, Sauce Au Poivre, Supplement 10.00

New Baby Potatoes, Shaved Parmesan & Chives 6.00  
Irish Green Beans, Roasted Sesame Seeds 6.00

### DESSERT

Strawberry Tartlet, Elderflower, Sorrel Ice Cream  
Valrhona Manjari Delice, Black Cherry, Cocoa Nibs, Amarena Cherry Ice Cream  
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 mins préparation, supplement 6.00  
Cheese Trolley, Selection of three Cheeses with accompaniments, supplement 7.50

Chef Ciaran McGill

No Service Charge, Gratuities as your discretion

## DINNER MENU

3 Courses €75

### STARTER

Castleruddery Farm Heritage Tomatoes, Lambay Crab, Seaweed Cracker  
Seared Foie Gras, Roast Pineapple, Vanilla, Fermented Walnut, Sichuan Pepper  
Pea Velouté, Quails Egg, Jamon Iberico, Coolea Cheese Gougère  
Lobster Ravioli, Crab Bisque, Lobster Oil, Summer Truffle

### MAIN

Aged Sirloin of Beef, Pomme Anna, Young Leeks, Girolles, Sauce au Poivre  
Hake, Violet Artichoke, Mussels, Sauce Bouillabaisse, Rouille  
Lamb Saddle, Roast Rack, Confit Belly, Burnt Aubergine, White Turnip, Dill  
Turbot, Iona Farm Courgette Flower, Langoustine Mousse, Elderflower & Caviar  
New Baby Potatoes, Shaved Parmesan & Chives 6.00  
Irish Green Beans, Roasted Sesame Seeds 6.00

### DESSERT

Lemon Verbena Bavarois, Irish Strawberries, Elderflower, Sorrel Ice Cream  
Valrhona Manjari Delice, Black Cherry, Cocoa Nibs, Amarena Cherry Ice Cream  
Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes préparation  
Cheese Trolley, Selection of three Cheeses with accompaniments, supplement 7.50

## PREMIUM DINNER MENU

5 Courses €110

*Matching Wines €80*

*(menu can only be ordered by the complete table, last order 8pm sharp)*

Castleruddery Farm Heritage Tomatoes, Lambay Crab, Seaweed Cracker  
*Blanc Bourgogne, Jean Marc Brocard*

Seared Foie Gras, Roast Pineapple, Vanilla, Fermented Walnut, Sichuan Pepper  
*Aged Rivesaltes*

Turbot, Iona Farm Courgette Flower, Langoustine Mousse, Elderflower & Caviar  
*Evening Land, La Source Chardonnay*

Lamb Saddle, Confit Belly, Burnt Aubergine, White Turnip, Dill  
*Saint Joseph, Jean Louis Chave Selection*

Passion Fruit Soufflé, Velvet Cloud Sheep's Yoghurt Sorbet, 15 minutes préparation  
*Alsace, Tokay Pinot Gris*

Coffee & Petit Fours

Chef Ciaran McGill

No Service Charge, Gratuities as your discretion