



LUNCH MENU

2 Courses + Canapé & bread €55

3 Courses + Canapé & bread €65

Canapé

Our sourdough baguette & brown bread, salted farmhouse butter

Pea Velouté, Goat Cheese, Ricotta & Manuka Honey Raviolo

Douro, Quinta do Crasto €11.50

Crab, Compressed Cucumber, Apple, Ginger, Lemongrass

Graves White, Château Villa Bel Air, Bordeaux €14.75

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

Graves Red, Château Villa Bel Air, Bordeaux €16.00

Seared Scallops, Caramelised Cauliflower, Capers & Raisins, Alsace Bacon +€8

Chablis, Vigne de la Boissonneuse, Julien Brocard €22.25

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

Monterrei, Godello & Treixadura €10.75

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

Rioja, Especial, Tempranillo, Bodegas Beronia €15.00

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

Chianti Classico, Fonterutoli, Marchesi Mazzei €15.50

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

Crozes Hermitage, Silène, J.L Chave Selection €23.75

"Mount Gay Rum" Baba, Vanilla Mousse, 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