

LUNCH MENU

3 Courses €39

Tuesday to Saturday 12-2.15pm

STARTER

Pea Velouté, Quails Egg, Jamon Iberico, Coolea Gougère
Young Buck Blue Cheese, Yellow Peach, Fennel, Walnuts, Crouton
Pickled Mackerel, Greengage Plum, Sheep Yoghurt, Smoked Almonds

MAIN

Hake, Violet Artichoke, Mussels, Sauce Bouillabaisse, Rouille
Pressed Lamb Shoulder, Pomme Anna, Lamb Jus, White Turnip, Dill
Gnocchi, Charred Sweetcorn, Sweetcorn Beignet, Aged Comté, Hazelnuts

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
Cheese Trolley, Selection of three Cheeses with accompaniments, supplement 7.50

PREMIUM LUNCH

5 Courses €68

Matching Wines €55

(menu can only be ordered by the complete table, last order 1.30pm)

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

Lobster Ravioli, Crab Bisque, Summer Truffle
Pouilly Fuisse, Jaques Simonin

Hake, Violet Artichoke, Sauce Bouillabaisse, Rouille
Mahi Sauvignon Blanc, Marlborough

Lamb, Pomme Anna, Girolles, White Turnip, Dill
Zinfandel, Decoy by Duckorn Vineyard

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

Coffee & Petit Four

Chef Ciaran McGill

No Service Charge, Gratuities as your discretion