



LUNCH MENU

2 Courses + Canapés & bread €55

3 Courses + Canapés & bread €65

Canapé

Our sourdough baguette & brown bread, salted farmhouse butter

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 +€15

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

Magret Duck Breast, Plum Tarte Tatin, Duck Jus

Mushroom Ravioli, Duxelles, Chestnut Mushroom Tea

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

Lime Cheesecake Tart, Blueberry & Blackcurrant Sorbet

"Black Forest Gâteau", Cherry 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