



GROUP DINNER MENU

€98

BREADS

Selection of our Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

STARTERS

Pea Velouté, Ham Hock, Pea Shoot, Mint

Cured Salmon, Orange Dressing, Radish, Coriander

MAIN COURSES

Basil Agnolotti, Comté, Lovage, Kohlrabi, Fennel

Roasted Cod, Tomato Purée, Black Olive, Potato Mousse

Wexford Lamb, Spinach Purée, Aubergine Caviar, Fresh Peas, Mint, Lamb Jus

DESSERTS

Rhubarb Panna Cotta, Raspberry Jelly, Raspberry Sorbet

Chocolate Cremeux, Whipped Opalys Ganache, Vanilla Ice Cream

Selection of Teas & Coffees served with Petit Fours

Chef Zhan Sergejev

Whilst we will do all we can to accommodate guests with food allergies, as we work with all common food allergens, we are unable to guarantee that dishes will be completely allergen free.

A Discretionary 12.5% Gratuity Will be Added to your Bill.