

Lunch Menu
€45 3 courses
€35 2 courses

Starters

Cured Organic Salmon

Potato Salad, Horseradish, Shallot, Radish (F, MK, E, CY)

Potato Velouté

Baby Leek, Hazelnut, Quail Egg (MK, N, E)

Seared Foie Gras

Apple, Raisin, Walnuts, Smoked Eel (MD, N, G, F)

Main Courses

Roast Cod

Violet Artichoke, Fennel, Mussels, Sea Vegetables (F, MK, M, MD, CY)

Wild Partridge

Beetroot, Endive, Fig (MK, CY, G, MD)

Sika Deer

Loin, Celeriac, Game Faggot, Mushroom, Tarragon, Coffee (G, MK, CY, MD)

Desserts

Irish Farmhouse Cheese

Chutney, Crackers, Baguette (MD, CY, G, N)

Crème Brûlée

Strawberries (MK, E)

Dark Chocolate Tart

Raspberry, Chocolate Tuile, Cocoa Sorbet, Raspberry Gel (MK, E, G)

Tea / Coffee & Petits Fours €4.50

Please note A 12.5% Discretionary Gratuity will be added to your bill

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PLEASE RESTRICT THE USE OF MOBILE PHONES TO RECEPTION AREA IN CONSIDERATION OF OTHER GUESTS

Allergens:

Gluten=G, Crustaceans=C, Eggs=E, Fish=F, Molluscs=M, Soybeans=S, Peanuts=P, Nuts=N, Milk=MK,
Celery= CY, Mustard=MD, Sesame Seeds=SS, Sulphites=SP, Lupin=L

If you are pressed for time, please let us know and we will be delighted to accommodate you.