



Lunch Menu
€45 3 courses
€35 2 courses

Starters

Charred Line Caught Mackerel

Smoked Eel, Beetroot, Apple, Buttermilk, Horseradish, Dill (MK, F, MD, E)

Derg Mature Cheddar Agnolotti

Crisp Kale, Wild Mushroom Broth, Truffle Oil (E, G, MD, MK)

Butter Poached Lobster Claw

Grapes, Chervil, Peach, Cucumber (C, N, MK)

Main Courses

Steamed Cod

Loin, Asparagus, Mousseran, Langoustine, Herb Butter (F, MK, C)

Aged Lamb

Aubergine, Milk Curd, Artichoke, Lamb Jus (MK, CY, MD)

Roast Poussin

Cabbage, Morels, Onion, Roasting Jus (MK)

Desserts

Irish Farmhouse Cheese

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

Gariguet Strawberry

Mille Feuille, Mint, Vanilla Ice Cream (MK, G, E)

Chocolate Praline

Chocolate Moelleux, Praline Mousse, Hazelnut Ice Cream (MK, E, N)

Tea / Coffee & Petits Fours €4.50

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

.....
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.