



Lunch Menu
€45 3 courses
€35 2 courses

Starters

YellowFin Tuna

Grapefruit, Soya Dressing (F, SS, S, CY)

Heirloom Tomatoes

Milk Curd, Olive, Basil Emulsion (G, MK)

Seared Foie Gras

Apple, Raisin, Walnuts (MD, N, G)

Main Courses

Steamed Stone Bass

Basil, Mussels, Smoked Haddock Brandade, Smoked Foam (F, MK, M, MD)

Aged Lamb

Curried Aubergine, Sheep's Curd, Swiss Chard, Lamb Jus (MK, CY, MD)

Roast Poussin

Summer Peas, Girolles, Onion (MK)

Desserts

Irish Farmhouse Cheese

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

Crème Brûlée

Strawberries (MK, E)

Fresh Irish Cherries

White Chocolate, Ganache, Chocolate Sorbet (MK, E, N, G)

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.