



## Lunch Menu

€45 per person (3 courses)

€35 per person (2 courses)

### Starters

#### Yellowfin Tuna

Tartare, Cucumber, Olive, Anchovy, Parmesan (F, E, M, MK, CY, MD)

#### Seared Foie gras

Parfait, Pickled Cherries, Pistachio (CY, MK, N - Pistachio)

#### Heirloom Tomato

Basil Emulsion, Mozzarella, Black Olive (MK, E, MD)

### Main Courses

#### Irish Lamb

Rump, Gnocchi, Girolles, Samphire, Artichoke, Jus (MK, MD, CY, G)

#### Roast Cod

Broccoli, Brandade, Mussels (F, C, M, MK, CY)

#### Seared Magret Duck

Confit Leg Croquette, Baby Parsnip, Chanterelle, Pistachio (G, MK, C, N - Pistachio)

### Desserts

#### Irish Farmhouse Cheese

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

#### Yoghurt Parfait

Raspberry Cream, Meringue, Yoghurt Sorbet (E, MK)

#### Basil Panna Cotta

Irish Strawberries, Vanilla Ice Cream, Wild Strawberry Cream (G, E, MK, N - Pistachio)

### 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

\*Game meats may contain shot.

#### Allergens:

Gluten (Wheat)=**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.**