



Lunch Menu

€37.50 2 courses per person

€47.50 3 courses per person

Starters

Chicken & Foie Gras Terrine

Mushroom, Egg Yolk Purée, Hazelnut, Truffle (E, C, MD, SP)

Mushroom Velouté

Pickled Shimeji Mushroom, Truffle (MK, SP, CY)

Cured Salmon

Kohlrabi, Apple, Dill (F, E)

Main Courses

Aged Irish Beef

Celeriac, Savoy Cabbage, Potato Crisp (CY, MK, SP)

Roast Cod

Artichoke, Brussel Sprout, Mussels, Alsace Bacon (F, MK, CY, M, SP)

Seared Magret Duck

Confit Leg Croquette, Parsnip, Chanterelle, Pistachio (G, MK, C, N – Pistachio, SP)

Desserts

Irish Farmhouse Cheese

Pickled Vegetables, Crackers, Baguette (MD, CY, G)

Mango Crèmeux

Passionfruit Sorbet, Fresh Mango (G, E, MK)

Chocolate Moelleux

Hazelnut Mousse, Salted Caramel Ice Cream (N-hazelnut, E, MK)

Tea / Coffee & Petits Fours (E, N -almond, peanut, MK) €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 (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.