



Lunch Menu

€45 per person (3 courses)

€35 per person (2 courses)

Starters

Foie Gras

Pain d'épices, Cherry, Pistachio (N - Pistachio, G, MK, SP)

Pea Velouté

Lemon, Dill (MK, CY, MD)

Cured Organic Salmon

Kohlrabi, Apple, Shiso Cress (F, CY, MD)

Main Courses

Spring Lamb Rump

Violet Artichoke, Gnocchi, Girolles, Jus (MK, MD, CY, G)

Roast Irish Cod

Courgette, Samphire, Peas, Lemon Dressing (F, M, MK, CY)

Seared Duck

Confit Leg Croquette, Baby Leek, Cevenne Onion, Hazelnut (G, MK, S, SS, SP, N - Hazelnut)

Desserts

Irish Farmhouse Cheese

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

Irish Cherry Cremeux

Lemongrass Parfait, Cherries, Pistachio, Verbena Ice Cream (E, MK, N - Pistachio)

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.