

**Seasonal Dinner Menu**  
**€75 per person (3 courses)**  
Suggested wines are priced individually

**Starters**

**Foie Gras Terrine**

Parfait, Apple, Raisin, Smoked Eel, Walnuts (MD, N, G, F)  
**Riesling Beerenauslese** Rheinhessen, Germany 2015 100ml **€15**

**Kataffi Prawns**

Cucumber, Dill, Red Pepper Purée (C, G, E, MK)  
**Pinot Bianco**, Petrucco, Italy 2015 150ml **€13.50**

**Poached Lobster**

Grapes, Chervil, Peach, Cucumber, Almonds (C, N, MK)  
**Vette** San Leonardo, Italy 150ml **€11.50**

**Heirloom Tomatoes**

Milk Curd, Olive, Basil Emulsion, Kilkeel Crab (G, C, MK)  
**Santorini "Assyrtiko"**, Gaia Estate, Greece 2016 150ml **€12**

**Yellowfin Tuna**

Grapefruit, Soya Dressing, Avocado, Sesame Purée (F, SS, S, CY)  
**Riesling** Domaine Zinck, France 2015 150ml **€12**

**Main Courses**

**Steamed Stone Bass**

Courgette, Basil, Mussels, Smoked Haddock Brandade, Smoked Foam (F, MK, M, MD)  
**Riesling "Hollberg"**, Wagner Stempel, 2015 150ml **€25**

**Tournedos Rossini**

Angus Beef, Foie Gras, Girolles, Truffle (MK, CY)  
**Vertente** Niepoort, Portugal 2014 150ml **€15**

**Aged Wicklow Lamb**

Curried Aubergine, Sheep's Curd, Swiss Chard, Lamb Jus (MK, CY, MD)  
**Priorat**, Alvaro Palacios, Gratallops 2013 150ml **€28**

**Roast Heritage Carrot**

Black Garlic, Almond, Sweetcorn (MK, N)  
**Pinot Noir** Paddy Borthwick, New Zealand 2015 150ml **€14**

**Roast Poussin**

Peas, Girolles, Garlic, Roasting Jus (MK, CY, MD)  
**Chablis Grand Cru 'Les Clos'**, Christian Moreau 2014 150ml **€30**

**Main Courses priced at €45 individually**

**All Wine Pairings are carefully selected by our Sommelier for each dish**

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

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