

## 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 Auslese** Schloss Godelsburg, Osterreich - Austria 2011 100ml €15

#### Kataffi Prawns

Cucumber, Dill, Red Pepper Purée (C, G, E, MK)

**Vette** San Leonardo, Italy 150ml €15

#### Poached Lobster

Grapes, Chervil, Peach, Cucumber, Almonds (C, N, MK)

**Albarino**, Pazo Barrante Rias Baixas - Spain 2015 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

Dexter 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

#### Charred Wye Valley Asparagus

Egg Purée, Girolles, Mushroom Essence (MK, E, CY, MD)

**Grüner Veltliner "Ried Lamm"**, Schloss Gobelsberg-Kamptal 2014 150ml €25

#### Roast Poussin

Peas, Girolles, Garlic, Roasting Jus (MK, CY, MD)

**Puligny-Montrachet "Les Folatieres"**, Jean Louis Chavy, 2013 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

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