



Seasonal Dinner Menu €75 per person (3 courses)

Suggested wines are priced individually

Starters

Foie Gras

Seared, Truffled Egg Purée, Pickled Mushroom, Walnut, Sourdough Crouton (E, N, G, MK)

Chenin Blanc Stellenbosch Mooiplaas, South Africa 2017 150ml €12

Kataffi Prawns

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

Paddy Borthwick New Zealand, 2016 150ml €12

Charred Mackerel

Kohlrabi, Horseradish, Apple Dressing (E, F, N, CY, MD)

Terra Alta Coca I Fitó, Spain 2016 €48/150ml €12.5

Potato Velouté

Leek, Hazelnut, Quail Egg (MK, N, E)

Pinot Blanc Domaine Zinck, France 2016 150ml €12

Seared Scallops

Cauliflower, Caviar, Brown Butter Dressing (C, MK, MD, CY)

Arbois Chardonnay, France 2015 150ml €13

Main Courses

Wicklow Sika Deer

Beetroot, Glazed Salsify, Juniper (MK, CY, MD)

Chateaufort-Du-Pape Mas Saint-Louis 2012 150ml €25

Magret Duck

Nave, Black Garlic, Coffee Jus (MK, S, N, M, SS, SP)

Alentejo Mouchão, Portugal 2011 150ml €25

Aged Beef Fillet

Leek, Celeriac, Chestnut Gnocchi, Jus (G, MK, CY)

Priorat Gratallops 2014 150ml €28

Butternut Squash Tortellini

Pine Nuts, Parmesan, Fennel, Lemon Dressing (G, E, S, N, MK, SP, L)

Puligny-Montrachet 'Les Folatieres' Jean Louis Chavy 2014 150ml €30

Roast Cod

Purple Sprouting Broccoli, Mussels, Almonds (F, MK, M, MD, CY, N)

Gruner Veltliner 'Ried Lamm' Schloss Gobelsburg, Kamptal, Austria 2015 150ml €28

Main Courses priced at €45 individually

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

***Game meats may contain shot**

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 (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