



Seasonal Dinner Menu €75 per person (3 courses)

Starters

Foie Gras

Seared, Parfait, Spiced Mango, Coriander, Brioche (MK, CY, G, E)
Riesling Auslese Schloss Gobelsburg, Austria 2011 50ml €15

Poached Lobster

Grapes, Chervil, Peach, Cucumber (C, N, MK)
Riesling, Domaine Zinck, Alsace 2015 150ml €11.50

Derg Mature Cheddar Agnolotti

Crisp Kale, Wild Mushroom Broth, Truffle Oil (E, G, MD, MK)
Amontillado Sherry, Fernando de Castilla 100ml €8

Beetroot Cured Organic Salmon

Smoked Eel, Beetroot, Apple, Buttermilk, Horseradish, Dill (MK, F, MD, E)
Pinot Bianco Petrucco, Italy 2015 150ml €12

Main Courses

Steamed Cod

Asparagus, Mousseron, Langoustine, Herb Butter (F, MK, C)
Grüner Veltliner, 'Ried Lamm', Schloss Gobelsberg-Kamptal 2014 150ml €25

Aged Wicklow Lamb

Aubergine, Milk Curd, Artichoke, Lamb Jus (MK, CY, MD)
Priorat, Gratallops 2013 150ml €28

Charred Wye Valley Asparagus

Egg Purée, Morels, Wild Garlic, Mushroom Essence (MK, E, CY, MD)
Riesling "Heerkretz", Wagner Stempel, 2015 100ml €25

Roast Poussin

Peas, Morels, Wild Garlic, Roasting Jus (MK, CY, MD)
Rioja Capellania Marques de Murrieta, Spain 2011 150ml €12.50

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