



À la Carte Menu

Starters	€
Seared Foie Gras Rhubarb, Pain d'Epice, Almond Milk Purée (SP, G, E, MK, N - Almond)	26
Seared Scallops Butternut Squash, Fennel, Orange Dressing (F, M, CY)	27
Heritage Beetroot Blackberries, Hazelnuts, Sheep's Yoghurt, Xeres Dressing (SP, MK, G, N- Hazelnut)	21
Mushroom Velouté Pickled Shimeji Mushroom, Truffle (MK, SP, CY)	19
Kilkeel Crab Smoked Eel, Nashi Pear, Beech Mushroom, Macadamia Nut, Curry Emulsion (C, E, F, MD, N - Macadamia)	26
Main Courses	
Seared Magret Duck Confit Leg Croquette, Plum, Parsnip, Mushroom, Pistachio (SP, G, MK, C, N - Pistachio)	42
Aged Wicklow Venison Loin & Haunch, Celeriac, Savoy Cabbage, Potato Crisp (SP, MK, CY)	46
Potato Gnocchi Pine Nuts, Parmesan, Baby Leek, Cevenne, Truffle (G, N - Pine Nuts, MK, E)	38
Roast Halibut Artichoke, Brussel Sprout, Mussels, Alsace Bacon (SP, F, MK, CY, M)	46
Suckling Pig Loin & Belly, Onion, Fig, Celery, Jus (SP, MK, CY, MD)	42
Side Order – Chantenay Carrots (SP)	6

***All Main Courses are served with potatoes to share.**

***Crab meat may contain small pieces of shell.**

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 (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**