

À la Carte Menu

Starters	€
Foie Gras Seared, Mandarin, Pickled Mushroom, Pain d'épices, Walnut (N - Walnut, G, MK, SP)	23
Kataffi Prawns Cucumber, Dill, Red Pepper Purée (C, G, E, MK)	23
Charred Mackerel Kohlrabi, Horseradish, Apple Dressing (E, F, CY, MD)	18
Wild Mushroom Velouté Truffle Egg Purée, Sourdough Crouton (MK, N - Hazelnut, E, G, CY)	16
Seared Scallops Cauliflower, White Asparagus, Lardo di Colonnata (MK, C, M, F)	24
Main Courses	
Seared Duck Confit Leg Croquette, Navet, Black Garlic, Coffee Jus (G, MK, S, SS, SP)	38
Aged Irish Beef Fillet Celeriac, Morels, Wild Garlic, Leek, Jus (MK, MD, CY)	44
Squab Pigeon Beetroot, Rhubarb, Foie Gras, Hibiscus, Baby Gem (CY, MK)	45
Butternut Squash Gnocchi Pine Nuts, Parmesan, Baby Spinach, Lemon Dressing (G, N - Pine Nuts, MK)	36
Roast Turbot Asparagus, Purple Sprouting Broccoli, Mussels, Almonds (F, MK, M, MD, CY, N - Almonds)	42
Side Order – Green Beans	5

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

***Game meats may contain shot**

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**