

À la carte Menu

Starters	€
Foie Gras Seared, Mandarin, Pickled Mushroom, Pain d'épices, Walnut <i>(N - Walnut, G, MK, SP)</i>	23.00
Kataffi Prawns Cucumber, Dill, Red Pepper Purée <i>(C, G, E, MK)</i>	22.50
Charred Mackerel Kohlrabi, Horseradish, Apple Dressing <i>(E, F, N - Almond, CY, MD)</i>	16.50
Potato Velouté Leek, Hazelnut, Quail Egg <i>(MK, N - Hazelnut, E)</i>	15.00
Seared Scallops Cauliflower, Caviar, Brown Butter Dressing <i>(C, MK, MD, CY)</i>	22.00
Main Courses	
Wicklow Sika Deer Beetroot, Glazed Salsify, Juniper <i>(MK, CY, MD)</i>	42.50
Magret Duck Confit Leg Croquette, Navet, Black Garlic, Kumquat, Coffee Jus <i>(G, MK, S, SS, SP)</i>	38.50
Aged Irish Beef Fillet Celeriac, Roscoff Onion, Jus <i>(MK, MD, CY)</i>	44.00
Butternut Squash Tortellini Pine Nuts, Parmesan, Fennel, Lemon Dressing <i>(G, E, S, N - Pine Nuts, MK, SP)</i>	28.00
Roast Monkfish Purple Sprouting Broccoli, Mussels, Almonds <i>(F, MK, M, MD, CY, N - Almonds)</i>	40.00

All Main Courses are served with potatoes.

***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**