



À la Carte Sample Menu

Starters	€
Foie Gras Peach, Xeres, Almond, Pain D'Epice Ice Cream (G, SP, E, MK, N- almond)	26
Roast Castletownbere Scallop Pork Belly, Sweetcorn, Garlic, Curry Spices (M, MK, CY, MD, SP)	28
Roasted Cep Wild Mushroom Duxelle, Truffle, Quail Egg, Brioche, Hazelnut (G, MK, SP, E, N-hazelnut)	24
Jerusalem Artichoke Velouté Smoked Eel, Crisp Chicken Skin, Hazelnut (MK, CY, N-hazelnut)	20
Cured Irish Mackerel Oyster, Watercress, Apple, Horseradish (F, SP, MK, C)	24
Main Courses	
Roast Turbot Roast Heritage Carrot, Fennel, Mussels, Yuzu (F, M, MK, CY)	46
Aged Irish Beef Rosti, Girolles, Truffle, Foie Gras (MK, CY, SP)	46
Baby Violet Artichoke Peas, Potato Gnocchi, Onion, Truffle, Lemon Dressing (G, CY, MK, E, SP)	38
Poached Lobster Violet Artichoke, Peas, Bisque (F, C, SP, MK, CY)	48
Wood Pigeon Beetroot, Fig, Red Endive, Black Garlic (SP, MK, CY)	40
Side Order – Green Beans, Lemon Dressing (SP)	6

***All Main Courses are served with potatoes to share (MK)**

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

*** Game meat may contain shot.**

Please note A 12.5% Discretionary Gratuity will be added to your bill. This is distributed in full between the team.

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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**