



À la Carte Menu

Starters	€
Seared Foie Gras Pain d'épices, Parfait, Cherry, Pistachio (N - Pistachio, G, MK, SP)	24
Seared Yellowfin Tuna Tartare, Cucumber, Watermelon, Soya (F, S, CY, SS, G)	23
Heirloom Tomato Basil Emulsion, Mozzarella, Black Olive (MK, E, MD)	20
Pea Velout Ham Hock Terrine, Lemon (MK, CY, MD)	18
Kilkeel Crab Smoked Eel, Kohlrabi, Apple, Macadamia Nut, Dill (C, E, F, CY, MD, N - Macadamia)	25
Main Courses	
Seared Magret Duck Confit Leg Croquette, Baby Leek, Cevenne Onion, Hazelnut (G, MK, S, SS, SP, N - Hazelnut)	38
Spring Lamb Rump Parmesan Gnocchi, Artichoke, Samphire, Jus (MK, MD, CY, G)	42
Poached Lobster Peas, Carrot, Lobster Tortellini, Black Garlic (MK, CY)	46
Potato Gnocchi Pine Nuts, Parmesan, Artichoke (G, N - Pine Nuts, MK, E)	36
Roast Wild Turbot Courgette, Pea, Grelot Onion, Brown Shrimp, Bisque (F, C, MK, CY)	44
Side Order – Green Beans	5

***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

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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**