

SAMPLE MENU

**Lunch Menu
€55 per person**

Cured Organic Salmon

Potato Salad, Horseradish, Shallot, Radish

Potato Velouté

Baby Leek, Hazelnut, Quail Egg

Seared Foie Gras

Apple, Raisin, Walnuts, Smoked Eel

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Roast Cod

Violet Artichoke, Fennel, Mussels, Sea Vegetables

Sika Deer

Beetroot, Endive, Fig

Free Range Chicken

Navet, Black Garlic, Girolles, Hispi Cabbage

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Irish Farmhouse Cheese

Chutney, Crackers, Baguette

Dark Chocolate Tart

Raspberry, Chocolate Tuile, Cocoa Sorbet, Raspberry Gel

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Tea / Coffee & Petits Fours €4.50

Please note A 12.5% Discretionary Gratuity will be added to your bill

