l'Ecrivain

Lunch Menu
€47.50 3 courses
€37.50 2 courses

Starters

Seared Foie Gras
Quince, Almond & Honey Tuile, Xeres Glaze *(CY, SP, N- almond)*

Castletownbere Crab
Granny Smith Apple, Dill, Gin & Tonic Espuma, Macadamia Nut *(C, CY, MD, SS, N-macadamia)*

Wild Mushroom Velouté
Truffle Arancini, Pickled Shimeji, Nasturtium *(G, MK*

Palate Cleanser

Main Courses

Seared Magret Duck
Confit Leg, Charred Leek, Jerusalem Artichoke, Jus *(SP, MK, CY)*

Roast Cod
Caramelised Fennel Purée, Salsify, Mussels *(M, F, SP, MK, CY)*

Irish Pork Fillet
Smoked Bacon, Pork Belly, Cevenne Onion, Celery *(CY, MK, M, SP)*

Desserts

Irish Farmhouse Cheese
Piccalilly, Crackers, Plum Jam, Baguette *(MD, CY, G)*

Lemon & Yoghurt
Poppy Seed Cake, Yoghurt Sorbet *(E, G, MK)*

Chocolate and Hazelnut
Chocolate Ganache, Praline Ice Cream *(G, E, MK, N-hazelnut, N-almond)*

Tea / Coffee & Petits Fours *(E, N -Almond, Peanut, MK)* **€4.50**

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

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**

If you are pressed for time, please let us know and we will be delighted to accommodate you.