



**Dinner Menu**  
**€85**

**Roast Quail**

Confit Leg, Asparagus, Roscoff Onion, Foie Gras

**Jerusalem Artichoke Velouté**

Goats Cheese, Pear, Walnut

**Cured Clare Island Salmon**

Granny Smith Apple, Dill, Horseradish, Macadamia Nut

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Carlow Lamb Rump**

Green Asparagus, Wild Garlic, Morels

**Roast Cod**

Cauliflower, Caper & Raisin, Mussels

**Irish Pork Fillet**

Smoked Bacon, Pork Belly, Cevenne Onion, Shiitake, Celery

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Pre-dessert**

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Chocolate Mousse**

Moelleux, Whipped Chocolate Ganache, Vanilla Ice Cream

**Irish Farmhouse Cheese**

Piccalilli, Crackers, Baguette

\*~\*~\*~\*~\*~\*~\*~\*~\*~\*

**Tea / Coffee & Petits Fours €5.50**