



## Dinner Menu

€85 per person 3 courses

### Starters

#### Roast Quail

Confit Leg, Asparagus, Roscoff Onion, Foie Gras (MK, CY, SP)

#### Castletownbere Crab

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

#### Jerusalem Artichoke Velouté

Goats Cheese, Pear, Walnut (N-walnut, MK, CY, SP, G)

#### Charred White Asparagus

Quail Egg, Truffle Tartlet, Pickled Onion, Comté Crisp (G, E, MD, SP, N-hazelnut)

### Main Courses

#### Carlow Lamb Rump

Green Asparagus, Wild Garlic, Lamb Faggot, Morels (CY, MK, SP, G)

#### Roast Wild Turbot

Cauliflower, Caper & Raisin, Mussels (M, F, SP, MK, CY)

#### Irish Pork Fillet

Smoked Bacon, Pork Belly, Cevenne Onion, Shiitake, Celery (CY, MK, M, SP)

#### Bianchetto Truffle Risotto

Wild Garlic, Mascarpone, 12 Months Aged Parmesan, Morels, Artichoke Crisp (SP, MK, N)

### Desserts

#### Irish Farmhouse Cheese

Pickled Vegetables, Crackers, Baguette (MD, CY, G)

#### Chocolate Mousse

Moelleux, Whipped Chocolate Ganache, Vanilla Ice Cream (N- almond, E, MK)

#### Pear & Walnut

Sponge, Walnut Ice Cream, Pear Parfait (G, E, MK, N-walnut)

Tea / Coffee & Petits Fours (E, MK) €5.50

**Side Order – Green Beans, Smoked Almonds, Lemon Dressing (SP, N-almonds) €6**

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

**\* 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.

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