

Dinner Menu

-Starters-

Cauliflower soup	7
blue cheese & hazelnut	
Crab meat	12
dressed Dunany crab, compressed melon citrus segments toasted pumpkin seeds & crispy quinoa	
Carpaccio	13
raw Irish venison sliced paper-thin, aged balsamic vinegar truffled mayonnaise, truffle salt & Parmigiano Reggiano	
Irish salmon	12
smoked salmon, lemon & horseradish crushed potato. celeriac & apple remoulade	
Duck	11
confit duck roulade, duck consommé, roast mushroom duck foie gras	

-Mains-

Salt baked sea bass for two	55
please allow 55 minutes cooking time lemon creamed potatoes with broccoli & hazelnuts	
Duck	26
roast duck breast & black pudding, salt baked beetroot orange & blackberries, duck leg confit	
Venison	29
slow roasted haunch of Irish venison, truffled cabbage pancetta, chestnut puree, spiced plums, Rosti potato cake	
Monkfish	29
poached and grilled monkfish, Barlotti beans, mussels, clams, squid, crispy kale, shellfish reduction	
Beef	32
8oz. Irish John Stone Rib-eye steak, chunky chips & onion rings	

-Desserts-

Fairground for two	14
toffee & apple doughnut, vanilla cone marshmallow, chocolate truffle, candy floss	
Sphere	9
melting Valrhona chocolate sphere	
Lemon & berries	8
baked lemon curd, mixed berriesm crumble topping	
Mulled Winter fruits	8
apple, pear, plum, berry compote, vanilla & cinnamon	
Cheese plate	14
selection of artisan Irish cheese, quince jelly & crackers	