

ALLA CARTE

TO START

ROAST SCALLOP. TOMATO. CORAL BISQUE	21
POACHED BRILL. SHERRY. BURNT ONION	16
DUBLIN BAY PRAWN RAVIOLI. DILISK BUTTER SAUCE	18
MARINATED CRAB CLAWS. GARLIC. LEMON	15
CHICKEN & DUCK TERRINE. LIVER PARFAIT. WALNUT	13
ROAST CELERIAC. SPINACH & YEAST BROTH. MIXED SEED	11

TO FOLLOW

ROAST RAY WING. MUSSELS. TOMATO BISQUE	26
JOHN DORY FILLET. PUMPKIN. BROWN BUTTER SAUCE	34
COD. BRAISED LEEK. JERUSALEM ARTICHOKE. TARAMASALATA	30
ORGANIC SALMON. SPINACH. LEMON. CHAMPAGNE SAUCE	28
FILLET OF BEEF. POTATO FONDANT. GIROLLES. BONE MARROW JUS	36
WICKLOW BÁN CANNELLONI. ROAST CAULIFLOWER. SEAWEED	25

ON THE SIDE

SAUTÉED AUTUMNAL VEGETABLES	5.5
TWICE COOKED 'DAUPHINOISE' POTATO	6
SHAVED VEGETABLE SALAD	5

TO FINISH

BROWN SUGAR TART. POACHED STONE FRUIT. SORBET	8.5
PISTACHIO FINANCIER. MIXED BERRY CONSOMMÉ. MASCARPONE	9.5
CHOCOLATE MOUSSE. COCOA TUILE. COCONUT. SORBET	8.5
SELECTION OF IRISH CHEESE & CONDIMENTS. ASK YOUR SERVER	15