

**SET MENU - AVAILABLE UNTIL 18:15**

**TWO COURSE €35**

**THREE COURSE €42**

**TO START**

CAVISTONS HOUSE SMOKED ORGANIC SALMON. CELERIAC REMOULADE. CHARRED FOCACCIA.

TUNA TARTARE. SAUCE VIERGE. KALAMATA OLIVE. LINSEED CRACKER.

PRESSED SHOULDER OF WICKLOW VENISON. BLACKBERRY KETCHUP. PISTACHIO. PICKLED SHIMEJI .

CASHEL BLUE CHEESE. ORGANIC WICKLOW LEAVES. CANDIED PECAN. POACHED PEAR. STRAWBERRY VINAIGRETTE.

**TO FOLLOW**

HAKE KIEV. PEARL COUS COUS. DILISK. FENNEL + OLIVE SALAD.

FILLET OF WILD PLAICE. SPINACH. WILD MUSHROOM. CONFIT POTATO. CELERIAC PUREE. BLACK PUDDING CRUMB

BREAST OF FREE RANGE IRISH CHICKEN. SAVOY CABBAGE. SCALLION SALSA. PRESSED POTATO. WHITE WINE + TARRAGON VELOUTÉ

POTATO + CHIVE GNOCCHI. WILD MUSHROOM. CARROT. VERMOUTH RAISIN. AGED PARMESAN.

**TO FINISH**

70% CHOCOLATE + MISO TART. PEANUT CRUMB. CHANTILLY CREAM.

BLUEBERRY + CHAMOMILE PANNA COTTA. AMARETTI BISCUIT

*PLEASE INFORM YOUR SERVER OF ANY ALLERGENS. ALLERGENS MENU AVAILABLE UPON REQUEST.*

*PLEASE BE ADVISED THAT FISH + SHELLFISH ARE OPENLY HANDLED IN OUR KITCHEN.*

*A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO GROUPS OF 5 OR MORE.*

*ALL GRATUITIES GO DIRECTLY TO STAFF.*