

SET MENU AVAILABLE UNTIL 6PM

2 COURSES €35

3 COURSES €42

TO START

WILD ATLANTIC PRAWNS. GINGER + CHILLI. CAVISTONS CHARGRILLED SOURDOUGH.

SMOKED ORGANIC SALMON. WATERCRESS PESTO. GRANNY SMITH APPLE. SALMON MOUSSE. CAVISTONS BROWN BREAD

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

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

TO FOLLOW

WILD IRISH MONKFISH. SMOKED BACON CREAM. PARMESAN + LEEK CROQUETTE. CHARRED BROCCOLI

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

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

SEARED BREAST OF FREE RANGE IRISH CHICKEN. SAVOY CABBAGE. SCALLION SALSA. PRESSED POTATO.

WHITE WINE + TARRAGON VELOUTÉ.

ON THE SIDE

CRISPY CONFIT POTATOES **6.5 EURO**

CHARRED TENDER STEM BROCCOLI. ALMOND CAESAR **6.5 EURO**

CAULIFLOWER + CASHEL CHEDDAR GRATIN. SOURDOUGH CRUMB **6.5 EURO**

SEASONAL LEAVES. PICKLED VEGETABLE. MUSTARD VINAIGRETTE **6.5 EURO**

TO FINISH

BLUEBERRY + CHAMOMILE PANNA COTTA. AMARETTI BISCUIT

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

DATE + TOFFEE PUDDING. BAYLEAF CREME ANGLAISE. VANILLA ICE CREAM

IRISH CHEESE PLATE. CONDIMENTS

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.