

2 COURSES **35 EURO** | 3 COURSES **42 EURO**

AVAILABLE DAILY UNTIL 6PM

TO START

GRILLED MACKEREL FILLET, HORSERADISH DRESSED POTATO SALAD, CORRIANDER EMULSION, DRESSED LEAVES

BRAISED PORK BELLY, BLACK PUDDING, CELERIAC, PICKLED PEAR PURÉE

WHIPPED GOATS CHEESE MOUSSE, HEIRLOOM CARROT, RHUBARB, PECAN PRALINE, SOURDOUGH CROSTINI

CURED ORGANIC SALMON RILLETTE, FENNEL & OLIVE SALAD, PICKLED WALNUT PURÉE, SALSA VERDE, CHARRED

FOCACCIA

TO FOLLOW

FILLET OF WILD BRILL, SAUTÉED SHIITAKE MUSHROOM, SPINACH, COCOA BEAN, LEEK, WHITE WINE VELOUTÉ

CHARRED SWORDFISH LOIN, DUBLIN BAY PRAWN BISQUE, AUBERGINE RATATOUILLE, BARBEQUE BABY GEM LETTUCE

POTATO & CHIVE GNOCCHI, WILD MUSHROOM, CARROT PURÉE, VERMOUTH RAISIN, AGED PARMESAN

SEARED SUPREME OF IRISH CHICKEN, SMOKED PANCETTA JUS, CASHEL BLUE CHEESE CROQUETTE, BRAISED CABBAGE

ON THE SIDE

HAND-CUT MARIS PIPER FRIES, ROSEMARY SEA SALT **5.5**

NEW SEASON BUTTERED BABY POTATOES, GARLIC & HERB BUTTER, PARMESAN **6.5**

CHARRED TENDER STEM BROCCOLI, ALMOND CAESAR **6.5**

CAULIFLOWER & CASHEL CHEDDAR GRATIN, SOURDOUGH CRUMB **6.5**

SEASONAL LEAVES, PICKLED VEGETABLE, MUSTARD VINAIGRETTE **6.5**

TO FINISH

WHITE CHOCOLATE & RASPBERRY MOUSSE, ALMOND BISCUIT, CHOCOLATE CRUMB

RHUBARB & BROWN BUTTER SPONGE, ORANGE MASCARPONE CREAM, AMARENA CHERRY

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.