



TO START

Cauliflower Soup | Brown Butter | Toasted Almonds (7,8)

Hot Smoked Salmon & Fennel Chowder (2,4,7,9,12,14)

BBQ Mackerel | Kohlrabi | Apple | Jalapeños (3,4,7,11,12)

Ham Hock Terrine | Pear | Mustard | Sourdough Toast (1,7,9,10,12)

Roast Chicken & Bacon Salad | Herb Croutons | Parmesan Dressing (1,3,7)

Burrata | Tomato Salad | Gremolata (1,3,7)

TO FOLLOW

Roast Chicken | Broccoli | Parmesan & Black Pepper Croquette | Chanterelle | Sherry Jus (1,3,7,9,12)

10oz McConnell's Sirloin Steak | Garlic Pomme Purée | Bourguignon Sauce (7,9,12) €10 Supplement

Rump of Lamb | Baba Ganoush | Hispi cabbage | Peas | Burnt Onion (7,9,10,11,12)

Pan Fried Stone Bass | Chasseur Sauce | Coastal Herbs (4,7,9,10,12)

Duck Breast | Vichy Carrots | Duck Bon Bon | Caper & Raisin | Carrot Sauce (1,3,7,9,10,12)

Sundried Tomato | Pea & Spinach Rigatoni Pasta | Crispy shallots | Parmesan (1,3,7,12)

Market Fish | Cauliflower | Cocoa Beans | Cucumber | Celeriac | Caviar Butter (4,7,9,12)

All Mains served with Seasonal Vegetables and Potatoes

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11
Sulphur Dioxide 12, Lupin 13, Molluscs 14



TO FINISH

Warm Chocolate Brownie | Toffee Popcorn | Honeycomb Ice-Cream (1,3,7)

Apple & Rhubarb Crumble | Vanilla Ice-Cream (1,3,7)

Sticky Toffee Pudding | Treacle Butterscotch | Salted Caramel Ice-Cream (1,3,7)

Pavlova | Mascarpone Cream | Berry Compote | Frosted Almonds (1,3,7,8)

White Chocolate | Mango & Passionfruit Crème Brûlée (1,3,7)

Two Course €47

Three Course €55