

A La Carte Menu

TO START

Summer Gazpacho of Red Pepper & Cantaloupe Melon Soup €10.50
Barrel aged feta, nocellara olive and basil

Salt Baked Beetroot Salad €13
Salt baked organic beetroot, labneh, blackberry & hazelnut, hibiscus dressing

House Smoked Salmon €15
Salmon smoked in house, cucumber pickle, horseradish and dill cream cheese, with house baked Guinness Bread

Peach and Parma Ham Salad €16
Homemade ricotta, green beans, fresh peaches, smoked almond dressing

Scallops with Courgettes €20
Roast scallops, courgette and basil purée, courgettes, gooseberry jam, velouté

FOR MAINS

Romesco Cauliflower €25
Roasted cauliflower, romesco sauce, fregola, almond & raisin

Cod, Cockles and Mussels €29
Roast cod with cockles and mussels steamed in cider, smoked butter sauce and sea herbs

Roast Chicken, Hispi and Shitake €28
Roast breast of free-range chicken, croquette of confit leg, grilled hispi, roast shitake and pickled shimeji

Lamb, Potato, Aubergine and Mint €31.50
Saddle of lamb marinated in sheep's yoghurt, braised shoulder, spiced aubergine purée, roast onion, potato terrine and salsa verde

Irish Rib Eye Steak 10oz - €44
Pickled onion ring, watercress, celeriac horseradish cream and chips.

*All steaks served with your choice sauce 1,2,8
• Bearnaise • Green Peppercorn • Salsa Verde

SIDES

- Duck Fat Chips €5
- Steamed New Season Potatoes, brown butter, chives €5
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond €6
- Gold River Farm Mixed Leaves, cabernet sauvignon dressing €4

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DESSERTS €10.50

Hot Chocolate Sundae

Vanilla ice cream, honeycomb, brownie, topped with hot chocolate mousse

Summer Berry Choux

Yoghurt cream, raspberries and strawberry sorbet

Lemon Posset

Mulled blackberries, citrus shortbread

Sorbet and Granita

Lemon and basil sorbet and raspberry granita

CHEESES

FARMHOUSE CHEESEBOARD €15

A selection of four Irish and European cheeses from the Food Hall,
served with grapes, quince and crackers

SIGNATURE CHEESE PLATES

Truffle Brie (50g) €9.50

The most coveted cheese from our
cheese counter served with Irish honey
and charcoal crackers

Great with a glass of *Blard Crémant de
Savoie 'Brut Alpine'*, sparkling
Chardonnay & Pinot Noir €18.50

Comte Grand Cru (50g) €9.50

Aged for 24 months in Fort
Saint-Antoine served with Irish
black butter and sourdough crackers

Great with a glass of *Domini Venetti
'La Casetta'* Ripasso €18.50

Napoleon (50g) €9.50

Fudgey ewe's milk cheese served
with black cherry jam, a sprinkle
of Piment d'Espelette and Irish
brown bread crackers

Great with a glass of *Jean Foillard Morgon Gamay Beaujolais* €18.50

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more

Allergen menu available - please ask your server

Early Bird Menu

2 COURSES €38 • 3 COURSES €44

Available all evening Sunday to Tuesday • 5.30pm-7pm Wednesday to Saturday

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Cod, Cockles and Mussels
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Roast Chicken, Hispi and Shitake
Roast breast of free-range chicken, croquette of confit leg, grilled hispi, roast shitake and pickled shimeji

Irish Rib Eye Steak 10oz - €15 supplement
Pickled onion ring, watercress, celeriac horseradish cream, chips, Bearnaise sauce

SIDES

- Duck Fat Chips €5
- Steamed New Season Potatoes, brown butter, chives €5
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond €6
- Gold River Farm Mixed Leaves, cabernet sauvignon dressing €4

DESSERTS

Hot Chocolate Sundae
Vanilla ice cream, honeycomb, brownie, topped with hot chocolate mousse

Lemon Posset
Mulled blackberries, citrus shortbread

Sorbet and Granita
Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard €5 supplement
served with quince, grapes & crackers

Set Dinner Menu

3 COURSES €62

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Roast Chicken, Hispi and Shitake
Roast breast of free-range chicken, croquette of confit leg, grilled hispi, roast shitake and pickled shimeji

Irish Dry Aged Rib Eye Steak 10oz (€13 supplement)
Pickled onion ring, watercress, celeriac horseradish cream, chips, Bearnaise sauce

SHARING SIDES

- Duck Fat Chips
- Steamed New Season Potatoes, brown butter, chives
- Grilled Tenderstem Broccoli, lemon yoghurt and smoked almond
- Gold River Farm Mixed Leaves, cabernet sauvignon dressing

DESSERTS

Hot Chocolate Sundae
Vanilla ice cream, honeycomb, brownie, topped with hot chocolate mousse

Lemon Posset
Mulled blackberries, citrus shortbread

Sorbet and Granita
Lemon and basil sorbet and raspberry granita

Farmhouse Cheeseboard €5 supplement
served with quince, grapes & crackers