

A La Carte Menu

TO START

Potato Velouté €10.50

Crème fraîche, chive (€5 supplement for beluga caviar)

Salt Baked Beetroot Salad €13

Salt-baked organic beetroot, labneh, blood orange & hazelnut, hibiscus dressing

House Smoked Salmon €15

Salmon smoked in-house, cucumber pickle, horseradish and dill cream cheese, house baked Guinness bread

Duck and Foie Gras Terrine €18

Smoked prune, grilled brioche, chicory, orange butter

Scallops €20

Pan roasted scallops, cauliflower, lardo, tandoori

FOR MAINS

Hen of the Woods Mushroom €25

Grilled Maitake, Orzo, Celeriac, Burnt Apple (V)

Cod, Coco Beans, Brown Shrimp €29

Roast cod, beurre blanc, coco beans, spinach and brown shrimp, lemon and caper dressing

Chicken, Carrot, Potato Fondant €28

Roast chicken breast, roast carrot, carrot puree, kale, black walnut and hazelnut dressing, potato fondant

Skeaghanore Duck, Parsnip, Cavolo, Elderberry €32.50

Roast duck breast, roast parsnip, parsnip puree, elderberry, cavolo nero, roast onions, sunflower seeds

Irish Rib Eye Steak 10oz - €42

Pickled onion ring, watercress, celeriac and chips.

*All steaks served with your choice sauce

• Bearnaise • Green Peppercorn • Salsa Verde

SIDES

• Chips €5

• Crushed baby potatoes, herb butter €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

Chocolate Cake
Whipped cream, whiskey caramel

Panettone, Clementine, Egg Nog
Panettone bread and butter pudding, egg nog foam, clementine

Trifle
Custard, berry jam, sherry soaked madeira cake, whipped cream, amaretti biscuit

Sorbet and Granita
Blood orange sorbet, raspberry granita, blood orange

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* **€15.50**

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

Allergen menu available - please ask your server