

Express Lunch

Available until 23rd November

FOR MAINS

Classic Caesar Salad €12.50

Baby Gem lettuce, Parmesan and anchovy dressing, crispy bacon, croutons. Add a breast of chicken €7

Grilled Mackerel Salad €14

Heirloom tomato, pickled cucumber, horseradish and dill cream cheese, tomato dressing

Fish and Chips €21

Beer battered fish of the day, tartar sauce, crushed pea and duck fat chips

Steak Sandwich €28.50

Rib-eye minute steak. Horseradish cream, green sauce, watercress and pickled onions on sourdough. Served with chips.

Braised Shoulder of Irish Lamb €25

Artichoke purée, roast onion, potato fondant, cavolo nero, sunflower seeds

Hen of the woods Mushroom €19

Grilled Maitake, Orzo, Celeriac, burnt apple (V)

SIDES

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

DESSERTS €10.50

Chocolate Cake

Whipped cream, whiskey caramel

Brown Butter Financier

Roast banana cream, muscovado custard, peanut, PX, vanilla ice cream

Coconut Panna Cotta

Rum caramelised pineapple, cocoa nibs

Sorbet and Granita

Lemon and basil sorbet and raspberry granita

Set Lunch Menu

3 COURSES €44

TO START

Potato Veloute
Creme fraiche, chive

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

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

FOR MAINS

Romesco Cauliflower
Roasted cauliflower, romesco sauce, fregola, almond & raisin (VG)

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

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

Braised Shoulder of Irish Lamb
Artichoke purée, roast onion, potato fondant, cavolo nero, sunflower seeds

Irish Dry Aged Rib Eye Steak 10oz (€15 supplement)
Pickled onion ring, watercress, celeriac horseradish cream, duck fat 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

Chocolate cake
Whipped cream, whiskey caramel

Coconut Panna Cotta
Rum caramelised pineapple, cocoa nibs (VG)

Sorbet and Granita
Lemon and basil sorbet and raspberry granita

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

A La Carte Menu

TO START

Potato Veloute €10.50
Creme fraiche, chive

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

Duck and Foie Gras Terrine €16
Smoked Prune, Grilled brioche, chicory, orange butter

Scallops €20
Pan roasted scallops, Cauliflower, Lardo, Tandoori

FOR MAINS

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

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

Skeaghanore Duck, Jerusalem Artichoke, Cavolo Nero €32.50
Roast duck breast, artichoke purée, roast onion, potato fondant, cavolo nero, sunflower seeds

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

A La Carte Menu

DESSERTS €10.50

Chocolate Cake

Whipped cream, whiskey caramel

Brown Butter Financier

Roast banana cream, muscovado custard, peanut, PX, vanilla ice cream

Coconut Panna Cotta

Rum caramelised pineapple, cocoa nibs (VG)

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