

Set Lunch €44pp

TO START

Potato velouté
Crème fraîche & chive oil

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

Atlantic Home Smoked Salmon
Salmon smoked in-house, watercress, cucumber, house baked
Guinness bread

Chicken & Foie Gras Terrine
pickled mustard seeds, hazelnuts, frisee, grapes

FOR MAINS

Hen of the Woods Mushroom
Grilled Maitake, Orzo, Celeriac, Burnt Apple

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

Shoulder of Lamb
Lamb Shoulder, parsnip, cavolo nero, roasted onions

Chicken, Carrot, Potato Fondant
Roast chicken breast, roast carrot, carrot puree, kale, black walnut
and hazelnut dressing, potato fondant

Rib Eye Steak 10oz (€14 supplement pp)
Watercress & chips. Served with Bearnaise sauce.

DESSERTS

Chocolate Cake
Whipped cream, whiskey caramel

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

Coconut Panna Cotta
Rum caramelised pineapple, cocoa nibs

Set Dinner Menu €62pp

TO START

Potato Velouté

Crème fraîche, chive oil

Salt-Baked Beetroot Salad

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

Atlantic Home Smoked Salmon

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

Chicken & Foie Gras Terrine

Pickled mustard seeds, hazelnuts, frisee, grapes

FOR MAINS

Hen of the Woods Mushroom

Grilled Maitake, Orzo, Celeriac, Burnt Apple

Cod, Coco Beans, Brown Shrimp

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

Skeaghanore Duck Breast

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

Chicken Breast

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

Rib Eye Steak 10oz (€14 supplement pp)

Onion ring, watercress, chips, Bearnaise sauce

DESSERTS

Chocolate Cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Rum caramelised pineapple, cocoa nibs

Cheeseboard (€5 supplement pp)

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