

## A La Carte Menu

### TO START

#### Potato Velouté €10.50

Crème fraîche, chive oil (€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

#### Chicken & Foie Gras Terrine €16

Pickled mustard seeds, hazelnuts, frisee, grapes

#### Scallops €20

Roasted scallops, broccoli, tandoori, buttermilk

### 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 purée, 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

Onion ring, watercress 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 almonds €6

• Mixed Leaves, cabernet sauvignon dressing €4

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### DESSERTS €10.50

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#### Chocolate Cake

Whipped cream, whiskey caramel

#### Rice pudding, Poached Pear, white chocolate

Rice pudding, Pear, Smoked almonds, caramilised white chocolate, miso caramel

#### Coconut Pana Cotta

Poached forced rhubarb, cocoa nibs

#### Sorbet and Granita

Blood orange sorbet, raspberry granita, blood orange

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### CHEESES

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#### 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