

## 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

#### 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

Poached forced rhubarb, cocoa nibs

#### Cheeseboard (€5 supplement pp)

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