

## A La Carte Menu

### TO START

**Wild Garlic & Potato Velouté €10.50**

Crème fraîche, pickled stems

**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)

**Hake, Potato, Fennel, Mussels €29**

Roast hake, warm potato and fennel salad, mussel velouté

**Chicken, Potato, Pied du Mouton, Hispi €28**

Roast chicken breast, mashed potatoes, sherry pied du mouton and cabbage  
fricassee

**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
- Roasted baby potatoes, garlic and herb €5
  - Roast Carrots, labneh, dukkah €6
- Lettuce Head, cabernet sauvignon dressing €4

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### DESSERTS €10.50

#### 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

### 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

#### 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*

#### 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*

#### 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