

Set Dinner Menu €62pp

TO START

Wild Garlic & Potato Velouté

Crème fraîche, pickled stems

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

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Pied du Mouton, Hispi

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

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, caramelised white chocolate

Cheeseboard

(€5 supplement pp)

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

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more. Allergen menu available - please ask your server