

Set Lunch €44pp

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, 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

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Braised Beef Short Rib

Herby crushed potato, roast onion, cavolo nero, salsa verde

Chicken, Potato, Pied du Mouton, Hispi

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

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

Poached rhubarb, caramelised white chocolate