

A La Carte Menu

TO START

Wild Garlic & Potato Velouté €10.50

Crème fraîche, pickled stems

Charred Green & White Asparagus €17

White & green asparagus, Époisses hollandaise, hazelnut, egg glaze

Atlantic 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, frisée, grapes

Scallops €20

Roasted scallops, broccoli, tandoori, buttermilk

FOR MAINS

Hen of the Woods Mushroom €26

Grilled Maitake, polenta, wild garlic pesto, cashew, black garlic(V)

Hake, Potato, Fennel, Mussels €29

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Girolles, Hispi €28

Roast chicken breast, mashed potatoes, sherry Girolles and cabbage fricassée

Lamb, Merguez sausage, Cannellini €33

Velvet Cloud yogurt, salsa verde, lamb's lettuce

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

Sticky Toffee Pudding

Molasses caramel sauce, candied buckwheat, vanilla ice cream

Coconut Pana Cotta

Caramelised Pineapple, Passion fruit, 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 Edouard Delaunay Septembre, Pinot Noir Burgundy, France €14.50

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more

Allergen menu available - please ask your server