

Set Dinner Menu €62pp

TO START

Wild Garlic & Potato Velouté

Crème fraîche, pickled stems

Charred Green & White Asparagus

White green & white asparagus, epoisses hollandaise, hazelnut, egg glaze

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, Polenta, Wild Garlic Pesto, Cashew, Black garlic (V)

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Girolles, Hispi

Roast chicken breast, mashed potatoes, sherry Girolles 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