

Set Dinner Menu €62

TO START

Roasted Red Pepper Soup

Mussel escabeche, fermented pepper

Tomatoes, stracciatella, anchovy and caper

San Marzano, green zebra, yellow ananas, Coeur de Boeuf, black ancien, breadcrumbs

Atlantic House Smoked Salmon

Salmon smoked in-house, cucumber pickle, horseradish
and dill cream cheese, house baked Guinness bread

Peach and Parma Ham, Ricotta

House made goats ricotta, green beans, smoked almond

FOR MAINS

Cauliflower, Giant Couscous, Almond

Roast cauliflower, olive and guindilla dressing, almond cream(V)

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Romesco, Onion

Roast chicken breast, romesco sauce, grilled spring onions, roast
potato, Sherry jus

Rib Eye Steak 10oz (€14 supplement pp)

Café De Paris butter, chips and salad

SIDES

- Chips
- Organic Mixed Leaves, Cabernet Sauvignon Dressing
 - Grilled Broccoli, lemon yogurt, hazelnuts
 - Cucumber salad, cashew, chili

DESSERT

Chocolate Cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Caramelised Pineapple, Passion fruit

Sorbet and Granita

Lemon and basil sorbet, raspberry granita, summer berries

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