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

- Roasted baby potatoes, garlic and herb
- Chips
- Roast Carrots, labneh, dukkah
- 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