

Set Lunch €44pp

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

Braised Beef Short Rib

Mashed potatoes, roast onion, cavolo nero, salsa verde

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 €5
 - Chips €5
- Roast Carrots, labneh, dukkah €6
- Cucumber salad, cashew, chili €5

DESSERTS

Chocolate Cake

Whipped cream, whiskey caramel

Sorbet & Granita

Lemon and basil sorbet, raspberry granita, summer berries

Coconut Panna Cotta

Caramelised Pineapple, Passion fruit, cocoa nibs