

A La Carte Menu

TO START

Roasted Red Pepper Soup €10.50

Mussel escabeche, fermented pepper

Tomatoes, stracciatella, anchovy and caper €16

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

Atlantic house Smoked Salmon €15

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

Black Fig and Parma Ham, Ricotta €16

House made goats ricotta, organic leaves, citrus
beetroot, smoked almond

Scallops €20

Roasted scallops, courgette, buttermilk

FOR MAINS

Cauliflower, Giant Couscous €26

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

Cod €29

Roast cod, tomato beurre blanc, coco beans, violin courgette, rocket,
lardo, espellette

Chicken, Romesco €28

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

Lamb, Merguez sausage, Cannellini €33

Velvet Cloud yogurt, salsa verde, lamb's lettuce

Irish Rib Eye Steak 10oz €42

Café De Paris butter, chips and salad

SIDES

- Chips €5
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5
 - Grilled Broccoli, lemon yogurt, hazelnuts €6
 - Cucumber salad, cashew, chili €5

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DESSERTS €10.50

Chocolate Cremeaux

Chocolate cake, warm chocolate foam, kirsh cherries

Spiced Ginger Bread

Molasses sauce, whipped cream

Mirabelle Panna Cotta

Mirabelle plum, bayleaf, almond, amoretti, calamansi

Sorbet and Granita

Lemon and basil sorbet, raspberry granita, summer berries

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 our service charge of 12.5% for groups of 4 or more.

Allergen menu available - please ask your server