

## 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

**Peach and Parma Ham, Ricotta €16**

House made goats ricotta, green beans, smoked  
almond

**Scallops €20**

Roasted scallops, courgette, buttermilk

### FOR MAINS

**Cauliflower, Giant Couscous, Almond €26**

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

**Hake, Potato, Fennel, Mussels €29**

Roast hake, warm potato and fennel salad, mussel velouté

**Chicken, Romesco, Onion €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 Cake

Whipped cream, whiskey caramel

#### Semifreddo, strawberries, meringue

Lovage and tarragon semifreddo, macerated strawberries, Eton mess

#### Coconut Panna Cotta

Caramelised Pineapple, Passionfruit, cocoa nibs

#### 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