

Set Menu - €45 for three courses

STARTERS

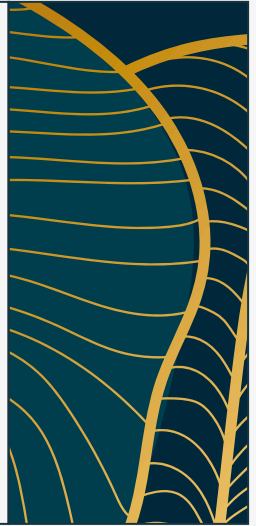
ORIENTAL PANKO FISH BONBONS ^{FH, CS, MK, WH, PN, TN, LP, SP}
smoked fish, galangal, confit shrimps, Thai style reduction,
sugar pea shoots, pineapple & red onion salsa

PULLED HAM & PISTACHIO TERRINE ^{TN, MK, WH, MD, CS}
apple & cinnamon gel, avocado, lime & horseradish purée,
sea salt & olive oil crostini, squid ink tuile, pistachio

RUSTIC BRUSCHETTA ^{WH, TN, MK}
grilled artichoke, squash, candied beetroot, heirloom tomato, lamb's lettuce,
chestnut & balsamic purée, beet vinaigrette, rustic sourdough bread

WOOD PIGEON ^{WH, MK}
pea purée, pigeon pie, sous vide beet, blackberry, black pudding soil

ROASTED CAULIFLOWER SALAD ^{SE}
fried spicy chickpeas, pomegranate, toasted seeds, baby gem, sumac,
tahini & maple syrup dressing



MAINS

FREE RANGE IRISH CHICKEN BARRA ^{MK, SP, TN, MD}
spinach, potato, cashew, tomato & fennel purée, cabbage,
onion & carom seeds fritters

TERIYAKI SALMON ^{FH, WH, SY, SE, EG, MK}
panko fried sushi, mangetout, baby pak choi, sea asparagus,
shiitake, red miso bearnaise

ANDARL FARM PORK STEAK ^{MK, WH, TN}
sous vide chestnut, sage & apricot stuffing, salsify three ways,
redcurrant & chorizo jam, brussels sprouts, cider cream sauce

RISOTTO ROSSO ^{MK, WH, TN}
thyme confit red pepper pesto, parmesan, sundried tomato,
red pepper parmesan tuile

8oz LOUGH SHEELIN FARM'S IRISH BEEF SIRLOIN STEAK ^{MK}
hasselback potato, torched carrots, chanterelle, watercress,
chimichurri, madeira & rosemary jus



DESSERTS

CHOCOLATE 3-WAYS ^{MK, TN, EG, WH}
chocolate parfait, white chocolate snow, milk chocolate & west cork bourbon sauce

PARIS-BREST ^{MK, TN, EG, WH}
miso Italian butter cream, sesame tuile, sauce butterscotch

APPLE & CINNAMON CHARLOTTE ^{MK, EG, TN, WH}
zesty torched meringue, gingerbread ice cream, white chocolate fudge sauce

SELECTION OF FINE ICE-CREAMS OR LUSH SORBETS ^{MK}
please ask your server

