



PRIVATE DINING MENU

STARTERS

Winter vegetable soup ^(1A, 4)

Earl Grey tea smoked salmon, burnt lemon purée, soda bread, micro leaves ^(1A, 8, 13)

Chicken liver parfait, brioche, bitter orange chutney ^(1A, 4, 13)

Galway bay moules marinière, garlic cream, tomato ciabatta bread ^(1A, 4, 8, 13)

Truffled wild mushrooms, potato rösti, hen's egg ^(1A, 4, 7, 13)

MAINS

Spiced monkfish, peanut crumble, roasted cauliflower purée, roasted cauliflower, pickled raisins ^(4, 8, 9, 13)

Irish venison Wellington, roast baby beets, cherry merlot sauce ^(1A, 4, 9, 13)

Roast Peruvian chicken, coriander, pickled vegetables, aji sauce ^(7, 13)

Braised Irish beef short rib, gremolata, toasted hazelnuts, pearl onions ^(3B, 9, 13)

Wild mushroom & taleggio risotto, chestnuts, truffle ^(4, 13)

All served with roast vegetables and roast baby potatoes

DESSERTS

Colombian white chocolate cheesecake, raspberry, amber sugar, honeycomb crumble, Bourbon vanilla ice cream ^(1A, 4, 7, 13)

Trio of namelaka chocolate mousse, Slavic pastry, tuille ^(1A, 4, 13)

Sticky toffee pudding, whiskey caramel sauce, vanilla ice cream ^(1A, 4, 13)

Selection of Irish gelato, Bourbon vanilla, Wexford strawberry, opera chocolate served with mix berries crisp ^(4, 13)

ALLERGENS

1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)

2 Peanuts

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)

4 Milk

5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp)

6 Mollusc

7 Eggs

8 Fish

9 Celery

10 Soya

11 Sesame Seeds

12 Mustard

13 Sulphur Dioxide and Sulphites

14 Lupin