



PRIVATE DINING MENU

STARTERS

Roast cauliflower soup, toasted almonds, truffle oil ^(1A, 3A, 4)

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

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

Fig and feta salad, pistachio crumb, pomegranate, rocket ^(3F, 4, 13)

MAINS

Irish lemon sole, lemon beurre blanc, courgette, baby turnip,
Nori seaweed & crushed baby potatoes ^(4, 8, 9, 13)

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

Roast honey & garlic 12oz pork tomahawk, apple purée,
cucumber & chilli salad, roast baby vegetables ⁽¹³⁾

Asparagus & parmesan risotto, lemon, crispy black kale ^(4, 13)

DESSERTS

Vanilla panna cotta, rhubarb compote, brandy crisp ^(1A, 3F, 4, 7)

Montenotte gin and dark chocolate mousse, aero sponge, blueberries, chocolate tuile ^(4, 7, 13)

Peach crumble, bourbon vanilla ice cream, peach salsa ^(1A, 4, 7, 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

