MURPHYS & WALNUT BREAD & PANNA SOURDOUGH (1,3,4,7,13)
Glenilen Farm Butter (4)

AMUSE BOUCHE (1,3,4,8,13)

CLASSIC FRENCH ONION SOUP
Gratinated Gruyere Cheese, Garlic Crotons (1,4,13)

RAVIOLI OF LANGOUSTINE AND SALMON
Baby spinach, Tomato Tartare, Lemongrass & Chervil Velouté (1,4,5,7,8,13)

ST. TOLA GOATS CURD & HEIRLOOM BEETS
Anjou Pear, Mache, Blackberrys, Candied Walnuts (3,4)

CHICKEN LIVER & FOIS GRAS PARFAIT
Brioche Waffel, Bitter Orange Chutney, Micro Green Salad (1,3,4,7,12,13)

BOULABÁN CHAMPAGNE SORBET (13)

AGED HEREFORD BEEF FILLET
Pomme Anna, Pickled Shallot, Horseradish Emulsion (7,12)

IRISH RED MULLET
Safron & Garlic Mash, Cucumber, Black Olive Crumb & Bouillabaisse (1,4,5)

TRUFFLED CHESTNUT GNOCCHI
Brown Butter, Ricotta, Apple, Pumpkin Seeds, Sage & Truffle Oil (1,4,7)

ROASTED LOIN OF WILD IRISH VENISON
With Braised Red Cabbage, Parsnip Chips, Fondant Potato (4,13)

ROAST IRISH DUCK
Stone Fruits, Fine Beans, Pommes Paillasson & Duck Liver (13)

CARAMELISED APPLE TARTE TATIN
With Vanilla Ice Cream (1,4,7)

BLACK FOREST BRÛLÉE
Cherry Compote, Kirsh Chantilly, Chocolate Crumble (1,4,7,13)

MANGO AND WHITE CHOCOLATE CHEESECAKE
Mango Curd & Passion Fruit Sorbet (1,4,7)

DATE AND TOFFEE PUDDING
Rum & Rasin, Toffee Sauce, Brandy Snap (1,4,7,13)

FRESHLY BREWED TEA OR COFFEE

PETIT FOURS (1,3,4,7)

€105pp

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