



VALENTINE'S DINNER MENU



WELCOME GLASS OF CAVA PARÉS BALTÀ BRUT

MURPHY'S & WALNUT BREAD & PANNA SOURDOUGH

Glenilen Farm Butter (1a,3,4,7,13)

VELOUTÉ OF BUTTERNUT SQUASH

Sautéed Ceps, Mushroom Tortellini
& Parmesan Crisp (1a,4,7)

DUCK LIVER PARFAIT

Orange Chutney & Toasted Brioche (1a,4,7,13)

ROASTED KING SCALLOPS

Celeriac Purée, Apple & Hazelnut Salad (4,5,6)

HEIRLOOM BEETROOT SALAD

Goat's Cheese Mousse, Pear, Blackberries
& Candied Walnuts (1a,3,4)

CRISPY ANDARL FARM PORK BELLY

Black Pudding, Pancetta, Rhubarb Compote & Crackling (1a,4,7,12)

MONTENOTTE GIN & TONIC SORBET

ROASTED SEA BASS

Ratatouille, Confit Saffron Potato, Red Pepper
Purée & Black Olive Caramel (4,7,8)

WICKLOW VENISON LOIN

Fondant Potato, Braised Red Cabbage,
Parsnip & Pear (4,13)

PAN ROASTED SKEAGHANORE DUCK

Confit Duck Leg Tart, Apricot Gel, Fondant
Potato, Dukkah & Duck Jus (1a,3,4,7,11,12,13)

KING OYSTER MUSHROOM VOL AU VENT

Wild Mushrooms, Wilted Spinach,
Shallots & Tarragon (1a,4,7,13)

30-DAY AGED HEREFORD BEEF FILLET

Café de Paris Butter, Beef Fat Chips & Classic Green Peppercorn Sauce (1a,4,5,7,12,13)

WARM CHOCOLATE & CHERRY FONDANT

Espresso Butterscotch, Frosted Brazil Nut,
Salted Caramel Ice Cream (1a,3,4,7)

STICKY TOFFEE PUDDING

Rum & Raisin Ice Cream, Toffee Sauce,
Caramelised Banana (1a,4,7)

VANILLA CRÈME BRÛLÉE

Hazelnut Shortbread (3b,4,7)

WHITE CHOCOLATE CHEESECAKE

Strawberry Trio – Jelly, Gel & Sorbet (1a,4,7)

IRISH CHEESE SELECTION

Grapes, House Chutney, Figs, Truffle Honey & Artisan Crackers (1a,3,7)

TEA, COFFEE & PETIT FOURS (1a, 4,7,13)

(€105 pp)

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