



## Dinner Menu

### Starter

**French Onion Soup**, *Sourdough Crouton Gratinated with Aged Gruyère*

6,7 wheat €9.50

**Market Led Soup of the Day** 6 €8.50

**Burrata from Campania**, *36 Month Aged Parma Ham, Cep & Truffle Relish, Radicchio Leaf* 6 €15.50

**Scampi of Dublin Bay Prawn**, *Tartare Sauce, Mango & Chilli Relish*

2,3,4,7 wheat,10 €18.95

**Rigatoni of 6 Hour Braised Milk Fed Lamb**, *Tomato Butter, Lamb Stock, 3 Year Old Parmesan Cheese & Shaved Black Truffle* 6,7 wheat,11 €14.50

**Charred New Season French Asparagus**, *West Cork Crab, Soft Egg, Caviar & Asparagus Velouté* 2,3,4,6 €19.50

**Roasted Irish Scallops**, *Cauliflower, Squid Ink, Pork Croquette & Aged Ham*

2,3,4,6,7 wheat €21.50

**Tempura of Vegetables**, *Soya Mayonnaise, Rice Vinegar, Ginger & Japanese Pepper (V)* 4,7 wheat,8,10,13 €14.50

**Shaved Bulbed Fennel Salad**, *Roasted Spring Carrots, Sweet Pickled Beets, Toasted Focaccia Crouton, Black Olive Tapenade & Spiced Carrot Vinaigrette*

7 wheat €13.50

### Main Course

**Peploe's Chicken Milanese**, *Garlic & Herb Butter, Rocket & Aged Parmesan, Fried Capers, Served with Duck Fat Roasted Potatoes* 4,6,7 wheat €27.50

**10oz Rick Higgins Dry-Aged Rib Eye**, *Roasted Cep Purée, Stuffed Portobello Mushroom, Red Wine Sauce* 4,6,7 wheat €39.50

**Seared Halibut**, *Cauliflower Purée, Braised Baby Leeks in Sherry, Toasted Hazelnut & Roasted Scallop* 2,3,5 hazelnut,6 €36.50

**Seared Breast of Duck**, *Pastilla of Confit Leg, Red Cabbage & Bitter Orange*

4,7 wheat,11 €34.50

**Taglioni of Frutti di Mare**, *Market Fish & Irish Shellfish in a Tomato & White Wine Sauce, Chilli & Herbs* 2,3,4,7 wheat €28.50



**Baked Aubergine Parmigiana**, Layered Aubergine, Courgette & Roasted Peppers, Slow Cooked Tomato, Lemon Fried Breadcrumb Crust (V) 6,7 wheat,9 **€21.50**

**Colombo Spiced South Coast Monkfish**, Brown Crab Risotto, Samphire, Poached Dublin Bay Prawn, Mussel & Clam in Chive Butter Sauce 2,3,4,6 **€36.50**

**Fillet of JJ Young's Beef**, Spiced Aubergine Purée, Croquette of Braised Beef, Pomme Rosti, Red Pepper & Black Olive Split Jus 4,6,7 wheat **€43.50**

### Dessert €13.50

**Classic Vanilla Crème Brûlée**, Peanut Butter Sable Biscuit 4,6,7

**Blackberry Soufflé \*** with Pistachio Ice Cream 4, 5 pistachio,6

**70% Chocolate Fondant \***, Caramel Sauce & Vanilla Ice Cream 6,7 wheat

**White Chocolate and Vanilla Pannacota**, Mixed Berry Compote 6

**Peploe's Cheese Board**, St Tola Goats, Ballylisk, Young Buck Blue, 24 Month Aged Comte, Truffled Honey, Quince, Grapes, Seeded Crackers & Walnuts 5 walnuts,6, 7 wheat

### Side Dishes €5.50

**Pomme Frites** 7 wheat

**Rocket Salad**, Black Olive, Red Onion & Parmesan 6

**Duck Fat Roasted Rooster Potatoes** with Rosemary & Roast Garlic Oil

**Roasted Root Vegetables** with Honey, Thyme & Black Pepper 6

**Green Beans**, Sautéed in Garlic 6

**Broccoli Florets** with Pancetta & Toasted Walnut Butter 5 walnut, 6