

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 Benedicto Parma Ham, Slow Cooked Tomato Relish, New Season Sicilian Datterino Tomatoes 6 **€15.50**

Scampi of Dublin Bay Prawn, Tartare Sauce, Mango & Chilli Relish 2,3,4,7 wheat,10 **€18.50**

Arancini of Parma Ham & Parmesan, Fried Sicilian Rice Balls with Aged Parma Ham, 2-Year-Old Parmesan Cheese, Caper Mayonnaise with Chorizo & Black Olive Vinegerette 4,6,7 wheat,10 **€15.50**

White Irish Crab & Sicilian Tomato, Fresh Irish West Cork Crab Meat in Horseradish Mayonnaise, New Season Sicilian Tomatoes, Tomato Gaspacho & Avocado Crema 3,6,7wheat,10 **€21.50**

Cured Organic Salmon, Ajo Blanco, Salted Grapes, Smoked Almonds & Sea Vegetables 2,5 almond,6 **€15.50**

Tempura of Sprouting Broccoli, Chickpea Hummus, Tahini Dressing & Sesame Seeds (V) 6,8 **€14.50**

West Cork Lobster & Crayfish Cocktail, Horseradish & Lime Mayonnaise & Granny Smith Apple 2,3,4,6,10 **€22.50**

St Tola Goats Cheese Terrine, New Season Courgette, Sun Dried Tomato & Crisp Toast 6,7 wheat **€14.50**

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, Sauté French Spinach, Mushroom Gratin, Tomato & Buffalo Mozzarella, Salsa Verde 6,7 wheat **€43.50**

Fish of the Day 2,3,6 **€36.50**

Pan Roasted Striploin of Milk Fed Veal, Parmesan Polenta, Sauté Summer Chard, Sage & Brown Butter Sauce with Raisins 6 **€36.50**

Taglioni of Frutti di Mare, Market Fish & Irish Shellfish in a Tomato & White Wine Sauce, Chilli & Herbs 2,3,4,7 wheat **€30.00**

Baked Aubergine Parmigiana, Layered Aubergine, Courgette & Roasted Peppers, Slow Cooked Tomato, Lemon Fried Breadcrumb Crust (V) 6,7 wheat,9 **€22.50**

Black Curry Spiced Monkfish, Summer Vegetables, Lime Leaf Infused Lobster Sauce 2,3,9 **€36.50**

Fillet of JJ Young's Beef, Sauté New Season Girolles, Spinach, Pomme Rosti & Red Wine Jus, Finished with a Cabernet Vinegar 6,9,11 **€43.50**

Whipped Parmesan Polenta, Tomato Relish, Charred Leafy Greens & Soft Herb Salsa (V) 6,10 **€22.50**

Side Dishes €6.00

Pomme Frites 7 wheat

Rocket Salad, Black Olive, Red Onion & Parmesan 6

Duck Fat Roasted Rooster Potatoes, Finished with Truffle Aioli & Shaved Pecorino from Sardinia 4,6,10

Green Beans, Sautéed in Garlic 6

Steamed Market Greens, Tossed in Salsa Verde 10

Dessert €13.50

Classic Vanilla Crème Brûlée, Peanut Butter Sable Biscuit 1 peanut,4,6,7

Strawberry Soufflé * Strawberry Compote with Elderflower, White Chocolate Ice Cream 4,6

70% Chocolate Fondant *, Caramel Sauce & Vanilla Ice Cream 4,6,7 wheat

Coconut Panna Cotta, Mango, Passion Fruit & Orange Salad, Passion Fruit Espuma 6

Chilled Orange & Almond Cake, Lemon Curd & Strawberry Sorbet 5 almond, 6

Pepløe's Cheese Board, St Tola Goats, Ballylisk, Young Buck Blue, 24 Month Aged Comte, Truffled Honey, Quince, Grapes, Seeded Crackers & Walnuts (€3 Supplement) 5 walnuts,6, 7 wheat