

Dinner Menu

Starter

French Onion Soup, Sourdough Crouton Gratinated with Aged Gruyère 6,7 wheat **€11.50**

Velouté of Winter Mushroom, Finished with Truffled Creme Fraiche & Chives 6,9 **€8.50**

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

Roasted Sea Scallops, Roasted Jerusalem Artichoke, Artichoke Purée, Truffle Purée 2,3,6 **€21.00**

Pan Fried Veal Kidneys, Sauce Robert with Wholegrain Mustard, Toasted Brioche 4,6,7wheat **€15.50**

Chicken Liver & Foie Gras Parfait, Red Onion Relish, Pickled Walnut & Toasted Guinness Bread
4,5 walnut,6,7 wheat,11 **€14.50**

St Tola Goats Cheese Terrine, Marinated Vegetables, Apple Purée, Picked Beets & Walnuts
5 walnuts,6,7 wheat **€14.50**

Tempura of Vegetable, Cucumber Yogurt Dressing, Pomegranate (V) 6,7 wheat **€13.50**

Baily & Kish Smoked Salmon, Celeriac & Apple Binded with Horseradish Mayonnaise, Red Onion,
Caper & Caviar 2,4,6,9,10 **€16.50**

Main Course

Peplie'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, Stuffed Portobello Mushroom, Bearnaise Sauce, Watercress
4,6,7 wheat **€43.50**

Fish of the Day 2,3,4,6 €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**

Roast Loin of Venison, Boudin Noir, Pressed Potatoes, Braised Red Cabbage, Red Wine Cocoa Sauce
6,7 wheat **€35.50**

Chargrilled Whole Sea Bream , Chilli, Soy, Fried Greens & Asian Style Dressing 2,3,8,9,13 **€35.50**

Roast Supreme of Chicken, Pomme Rosti, Cavolo Nero, Fricasse of Forest Mushroom, Sauce Diane
6,10 **€28.50**

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

Roasted Monkfish, Cauliflower Cream, Green Lentil Stew, Columbo Cream Scented with Lime Leaf
2,6,9 **€36.50**

Fillet of JJ Young's Beef, Root Vegetable Purée, Ox Cheek En Croute, Peppercorn Sauce 4,6,7 wheat
€43.50

Side Dishes €6.00

Pomme Frites 7 wheat

Rocket Salad, Sun Dried Tomatoes, Black Olives & Shaved Parmesan 6

Ballymakenny Farm Potatoes with Chive Butter 6

Green Beans, Sautéed in Garlic 6

Roasted Root Vegetable Mash, Horseradish Butter & Cracked Black Pepper 6,10

Dessert €13.50

Mulled Wine Poached Pear Tart, Vanilla Bean Anglaise, Ginger Ice Cream 4,5,almond,6,7 wheat,11

Warm Christmas Pudding, Vanilla Brandy Custard 4,5 almond,7 wheat,11

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

Whiskey & Tonka Bean Panna Cotta, Gingerbread Biscuit, Whipped Lemon Curd 4,5 almond,6,11

Farmhouse Cheese Selection, Truffled Honey, Seeded Crackers, Grapes & Walnuts (€3 Supplement)
5 walnuts,6, 7 wheat,8

Caramelized Pineapple, Vanilla, Cardamon, Black Rum & Coconut Sorbet 11