

Lunch Menu

Starter

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

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

Arancini of Parma Ham & Parmesan, Brown Onion & Beer Relish, Pickled Kohlrabhi Salad 4,6,7wheat

Scampi of Dublin Bay Prawn, Tartare Sauce, Mango & Chilli Relish (€5 Supplement) 2,3,4,7 wheat,10

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

St Tola Goats Cheese Terrine, Marinated Vegetables, Apple Purée, Pickled Beets & Walnuts(V)
5 walnut,6,7 wheat

Tempura of Vegetable, Cucumber Yogurt Dressing, Pomegranate 6,7 wheat

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

Main Course

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

8oz Rick Higgins Dry-Aged Rib Eye, Stuffed Portobello Mushroom, Bearnaise Sauce, Watercress (€7 Supplement) 6,7 wheat

Roast Fillet of Hake, Brown Crab Risotto, Chargrilled Courgette, Brown Crab Bisque Sauce 2,3,4,6,9

Crisp Confit of Duck Leg, Pomme Rosti, Spinach, Root Vegetable Jus 6,9,11

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

Fillet of JJ Young's Beef, Celeriac Purée, Ox Cheek En Croute, Peppercorn Sauce (€15 Supplement)
4,6,7 wheat

Fish of the Day 2,3,4,6

Pappardelle of Wild Venison Ragù, Red Wine, Autumn Vegetables & Chestnuts, 3 Year Old Parmesan Cheese 4,5 chestnuts,6,7 wheat,9

Spiced Roasted Cauliflower, Potato, Cauliflower Purée, Raisin & Peanut (V) 1 peanut,6

Dessert

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, Quince Paste, Seeded Crackers, Grapes & Walnuts
(€3 Supplement) 5 walnuts,6, 7 wheat,8

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

Side Dishes

Pomme Frites 7 wheat

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

Ballymakenny Farm Potatoes, Chive Butter 6

Green Beans, Sautéed in Garlic 6

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

2 Courses €40.00/ 3 Courses €45.00

Allergens: 1 Peanuts 2 Fish 3 Shellfish 4 Eggs 5 Tree Nuts 6 Milk 7 Gluten 8 Sesame 9 Celery 10
Mustard 11 Sulphur 12 Lupin 13 Soya Bean / Soya