

Dinner Menu

Starter

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

Market Led Soup of the Day 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**

Gratinated Roasted Cauliflower, Comte Cheese Sauce, Nut Brown Butter Cornichons & Fried Capers 6 **€14.50**

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

Tempura of Shiitake Mushrooms, Bok Choi, Lemongrass, Ginger, Soy & Chilli Broth (V) 8,13 **€13.50**

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

Arancini of Parma Ham & Parmesan, Parmesan Espuma, Confit Lemon, Green Olives & Coriander 4,6,7 wheat **€14.50**

Main Course

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 Market Fish & Mussels, Slow Cooked Tomato & White Wine Sauce, Chilli & Fresh Herbs 2,3,4,7 wheat **€30.00**

Roasted Striploin of Milk Fed Veal, Charred Cabbage, Melted Onions, Sauce Bearnaise 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 Breadcrumb Crust (V) 6,7 wheat,9 **€22.50**

Roasted Halibut, Spinach, Crisp Potato, Razor Clams & Poached Dublin Bay Prawns 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**

Saltimbocca of Milk Fed Veal, Parma Ham, Sage, Buttered Sprouting Broccoli, Smoked Almonds & Lemon Butter Sauce 5 almond,6,7 wheat **€29.50**

Side Dishes €6.00

Pomme Frites 7 wheat

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

Roasted Baby Potatoes, Olive Oil, Spring Onion, Crème Fraiche & Smoked Maldon Salt 6

Haricot Vert le Grand Colbert, Shallots & Sherry Vinegar 6,11

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

Tempura Fried Onion Rings 7 wheat

Fried Breaded Courgettes, Lemon Mayonnaise, Shaved Parmesan 4,6,7 wheat,10

Dessert €12.50

Pear & Prune Frangipane Tart, Vanilla Bean Anglaise, Ginger Stem Ice Cream 4,5,almond,6,7 wheat,11

Burnt Basque Cheesecake, Black Cherry Sorbet 4,6,7 wheat

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

Filo Baked Truffled Brie, Roasted Fruit Compote, Seeded Crackers & Toasted Bread 4,6,7 wheat