

Lunch Menu

Starter

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

Market Led Soup of the Day 6,9

Arancini of Parma Ham & Parmesan, Parmesan Espuma, Confit, Lemon, Green Olive & Corriander
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

Garinated Roasted Cauliflower, Conte Cheese Sauce, Nut Brown Butter, Cornichons & Fried Capers
6

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

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

36 Month Aged Prosciutto, shaved to order, Toasted Cristal Bread & Tapenade 7 wheat

Main Course

Peplie'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 Cod, Confit Baby Potato with White Crab, Caper & Soft Herbs, Charred Courgette 2,3,6

Crisp Confit of Duck Leg, Beet Puree, Boudin Noir, Pomme Rosti & Spiced Honey Sauce 4,6,7 wheat

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

Fillet of JJ Young's Beef, Parsnip. Roast Chestnut & Pancetta, Beef Cheek Croquette (€15
Supplement) 4,6,7 wheat,9

Fish of the Day 2,3,4,6

Tagliolini of Market Fish & Mussels, Slow Cooked Tomato Sauce, White Wine, Chilli, Garlic
& Fresh Herbs 2,3,4,7 what,9,11

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

Dessert

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, 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

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

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