

Set Dinner Menu

Starter

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

Market Led Soup of the Day *allergens will vary, please ask server

Croquettes of Salted Cod, Roasted Pepper Escabeche, Saffron Aioli 4,6,7 wheat,10

Scampi of Dublin Bay Prawn, Tartare Sauce, Mango & Chilli Relish

2,3,4,7wheat,10

*Arancini of Parma Ham & Aged Parmesan, Parmesan Espuma, Confit Lemon, Green Olive & Corriander*4,6,7 wheat

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

Main Course

Peploe's Chicken Milanese, Garlic & Herb Butter, Rocket & Aged Parmesan

4,6,7 wheat

Fish of the Day 2,3,4,6

Seared JJ Young Beef Fillet, Parsnip, Roast Chestnut & Pancetta, Beef Cheek Croquette

6,7 wheat,9

Roasted Halibut, Spinach, Crisp Potato, Razor Clam & Poached Dublin Bay Prawn 2,3,6

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

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 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

Farmhouse Cheese Selection, Truffled Honey, Seeded Crackers, Grapes & Walnuts

5 walnuts,6, 7 wheat

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

Tea/Coffee

€72.00

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