

## 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*

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

*2,3,4,7wheat,10*

*Burrata from Campania, 36 Month Aged Parma Ham, Truffle dressing*

*6*

*Chilled Connemara Seaweed Salad, Pickled Radish, Green Beans, Soya & Citrus (V),8,13*

### Main Course

*Peplow'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, Spinach, Pickled Red Peppers, Braised Beef Cheek & Beef*

*Vinaigrette 4,6,7 wheat*

*Poached Fillet of Halibut, Samphire, Green Beans & Seaweed Beurre Blanc*

*2,6*

*Baked Aubergine Parmigiana, Layered Aubergine, Courgette & Roasted Peppers, Slow Cooked*

*Tomato, Lemon Fried Breadcrumbs Crust (V) 6,7*

*Crisp Confit of Duck Leg, Plum, Spinach, Duck & Foie Gras Croquette, Duck & Plum Jus*

*4,6,7 wheat*

### Dessert

*Vanilla & Orange Crème Brûlée, Baked Sable Biscuit 4,6,7 wheat*

*Burnt Basque Cheesecake, Irish Strawberry Compote 4,6,7 wheat*

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

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

*5 walnuts,6, 7 wheat*

*Tea/Coffee*

*€79.50*

*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 14 Mollusc*