

Starters	SCALLOP WITH APPLE TEXTURES (mk, cs, ms, cy, sp) samphire, coral bisque	€16.00
	FOIE GRAS & DUCK LIVER TERRINE (tn, wh, eg, mk, sy, sp) mirabelle plum, pistachio nut, chocolate ganache, brioche	€13.00
	WALDORF SALAD (tn, cy, md, sp) kohlrabi, purple endive, blackberries, hazelnut	€10.50
	SMOKED SEATROUT (WH, EG, MK, FH, MD) wasabi cream, beech mushroom, mustard seeds, blini	€13.00
Mains	VENISON LOIN (mk, sy, cy, md, sp) celeriac, blackberries, chocolate jus	€38.00
	MONKFISH (mk, fh, ms, cy, sp) artichoke, Irish mussels, caviar beurre blanc	€36.00
	SAGE GNOCCHI (wh, sy) squash velouté, crispy shallot, trompette mushroom	€28.50
·	FILLET OF IRISH BEEF (cy, sp) duxelles, onion, madeira jus	€40.00
Dessert	LYRATH WALLED GARDEN (tn, wh, mk, sy, sp) POACHED PEARS crumble, blackberry sorbet	€12.00
	GLAZED LEMON, SESAME CITRUS TART (se, wh, mk, eg,, sp)	€12.00
	70% DARK CHOCOLATE BRÛLÉE (tn, wh, mk, sp) morello cherries, kirsch	€12.00
	SELECTION OF ARTISAN IRISH CHEESES(tn, se, wh, mk, cy) dubbeen, durrus, cheddar, cashel blue figs, celery, crackers	€14.00

Please note this menu is subject to change daily based on market availability.

