

Seared Yellowfin Tuna

Green Scallion Dressing, Radish, Cucumber & Horseradish €19

Foie Gras, Ham Hock & Chicken ‘Roulade Paysanne’

Parfait, Walnut, Date Puree & Apple Dressing, Toasted Brioche €19

St. Tola Goats Cheese Salad (V)

Heirloom Beetroot, Sweet Pickled Apple, Smoked Almond & Mixed Seeds €16

Wild Irish Rabbit ‘Nage’

Charred Sweetcorn, Mushroom, Egg Noodle, Soy Scented Broth €17

Clarinbridge ‘Galway Bay’ Rock Oysters

Vietnamese Dressing with Lime & Coriander, Crispy Shallots €16

Seared Wild Sea Scallops

Cauliflower & Truffle Puree, Baby Caper & Golden Raisin Dressing €20



Soup of the Day (V) €8

Sorbet of the Day (V) €5

Salad Panache (V)

*Local Salad Leaves, Pickled Vegetables & Smoked Almonds,
Rapeseed Oil & Balsamic €10*



Roast Wild Pheasant

Green Apple Gel, Brussel Sprouts, Salsify, Calvados Jus Lie €31

Pan-Fried Wild Fillet of Hake

Herb Gnocchi, Seasonal Vegetables, Crab Mayonnaise, Bouillabaisse Sauce €32

Silverhill Duck Breast

Beetroot Puree, Turnips, Savoy Cabbage & Smoked Bacon, Mandarin Jus €33

Roast Monkfish

Puy Lentils & Cavolo Nero Kale, Salt Baked Celeriac, Parsley Puree, Cep, Jus Lie €34

Grilled Tournedo of Irish Beef & Caramelised Short Rib

Forest Mushroom, Charred Broccoli, Glazed Roscoff Onion, Claret Sauce €36

Fillet of John Dory

Baby Spinach, Mussel & Clam Escabeche, Red Pepper Tapenade €35

Puy Lentil & Chickpea Curry (V)

Basmati Rice, Mango & Chilli Salsa, Riatta & Poppadoms €28



See our Dessert Menu



V Denotes Vegetarian

*Allergy Advice: Dishes may include ingredients not listed, please inform your server if you have allergy concerns.

Five Course Table D’hôte Menu €75
All Prices Incur a 15% Service Charge Subject to VAT