

## TABLE D'HOTE MENU



### Citrus Cured Clare Island Salmon & Doonbeg Crab Meat

Daikon, lemon gel, carrot (2,4,7,12)

### Tartar of Irish Black Angus Beef

Cured egg yolk, oyster cream (1,3,10,12,14)

### Foie Gras Terrine

Cauliflower, apple, white balsamic, toasted brioche (1,3,7,12)

### Pan-Fried Scallops

'Ailes de Poulet', piperade, shallot, lemon (7,12,14)

### Boudin Blanc, with Sweetbreads, Duck Confit

Celeriac, french beans, pickled shimeji, garlic velouté (3,7,12)

### St. Tola Goats Cheese

Heirloom beetroot, mixed seeds, smoked almonds (1,5,7,8,12)



### Roast Fillet of Cod

Aubergine & miso puree, mussel & clam escabeche, tarragon beurre blanc (4,6,7,12,14)

### Sirloin of Irish Black Angus Beef

Slow cooked cheek, gem, bordelaise (3,7,10,12,)

### Fillets of Black Sole

Herb crust, leeks, chive & brown shrimp sauce (1,2,3,7,12)

### Pot-Roasted Farmhouse Chicken

Turnip, apple, celeriac, perigoudine (7,9,12)

### Roast Rump of Clare Lamb

Polenta, Aubergine Caviar, Olive Jus (7,12)



### Sides €11

Hand Cut Chips, Truffle Dressing, Parmesan (7,12) - Heirloom Carrots & Tarragon, (7)  
- Pomme Puree (7) - French Beans & Tender Stem, Almonds & Feta (7,8)

2 COURSE €90

3 COURSE €130