

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 & Asparagus
Baby courgette, smoked almonds, truffle dressing (1,7,8,12)



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

Roast Fillet of Angus Beef
King oyster mushroom, asparagus, claret sauce (7,9,12)

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