

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)

Gourmet Game Venison Saddle

Kohlrabi fondant, red cabbage, black garlic, cassis sauce (7,9,12)



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 €95

3 COURSE €135