

Starters

Wild Mushroom, Caramelized Garlic & Chestnut Soup

Pulled Pork, Wild Mushroom & Gruyere Croquette, Truffle Mayo, Lambs Lettuce

Blue Cheese, Poached Pear & Rocket Salad with Maple Roast Pecans, Aged Balsamic

Dublin Bay Prawn Cocktail, Brandy Marie Rose, Pickled Mango & Pomegranate Salsa, Little Gem

Foie Gras & Confit Duck Terrine, Plum & Pear Chutney, Toasted Sourdough

Mains

Confit Turkey & Ham Hock Ballotine, Soy Glazed Baby Parsnip, Morteau Sausage Jus

Aromatic Vegetable Dumplings, Lemongrass & Ginger Cream,
Sautéed Wild Mushrooms, Basil, Baby Leaves

Corn-fed Chicken Breast, Wild Mushrooms, Parmesan & Truffle Mash, Gravy

Cajun Spiced Porchetta, Carrot & Anise Puree, Buttered Baby Carrots, Spiced Gravy

8oz/227g Hereford Beef Fillet, Peppercorn Sauce, Slow Roast Vine Tomato *8 Supplement*

Desserts

Spiced Carrot Cake, Cinnamon Cheesecake Frosting, Pistachio Gelato

Steamed Banana & Walnut Sticky Toffee Pudding, Whipped Cream, Butterscotch

Raspberry & Hazelnut Roulade, Raspberry Jelly, Praline Crumb

3 Courses From €30 *(The Number of Choices Per Course Depend on the Party Size)*

All Beef is 100% Grass Fed Irish.

Please ask your server for the Allergen Menu should you require it.

Please be advised a discretionary service charge of 10% is added to tables of six or more. All tips are distributed entirely to our staff.