

A La Carte Menu

TO START

Roasted Red Pepper Soup €10.50

Mussel escabeche, fermented pepper

Tomatoes, stracciatella, anchovy and caper €16

San Marzano, green zebra, yellow ananas, core de boeuf, black ancien, breadcrumbs

Atlantic house Smoked Salmon €15

Salmon smoked in-house, cucumber pickle, horseradish
and dill cream cheese, house baked Guinness bread

Pea, Parma Ham, Baby Gem €16

dressed peas, house made ricotta, pine nuts

Scallops €20

Roasted scallops, courgette, buttermilk

FOR MAINS

Hen of the Woods Mushroom €26

Grilled Maitake, polenta, kale pesto, cashew, black garlic(V)

Hake, Potato, Fennel, Mussels €29

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Girolles, Hispi €28

Roast chicken breast, mashed potatoes, sherry Girolles and cabbage fricassée

Lamb, Merguez sausage, Cannellini €33

Velvet Cloud yogurt, salsa verde, lamb's lettuce

Irish Rib Eye Steak 10oz €42

Café De Paris butter, chips and salad

SIDES

- Chips €5
- Roasted baby potatoes, garlic and herb €5
 - Roast Carrots, labneh, dukkah €6
 - Cucumber salad, cashew, chili €5

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DESSERTS €10.50

Chocolate Cake

Whipped cream, whiskey caramel

Semifreddo, strawberries, meringue

Lovage and tarragon semifreddo, macerated strawberries, Eton mess

Coconut Panna Cotta

Caramelised Pineapple, Passionfruit, cocoa nibs

Sorbet and Granita

Blood orange sorbet, raspberry granita, blood orange

CHEESES

FARMHOUSE CHEESEBOARD €15

A selection of four Irish and European cheeses from the Food Hall, served with grapes, quince and crackers

SIGNATURE CHEESE PLATES

Comte Grand Cru (50g) €9.50

Aged for 24 months in Fort Saint-Antoine served with Irish black butter and sourdough crackers

Great with a glass of Domini Venetti 'La Casetta' Ripasso €18.50

Truffle Brie (50g) €9.50

The most coveted cheese from our cheese counter served with Irish honey and charcoal crackers

Great with a glass of Blard Crémant de Savoie 'Brut Alpine', sparkling Chardonnay & Pinot Noir €18.50

Napoleon (50g) €9.50

Fudgey ewe's milk cheese served with black cherry jam, a sprinkle of Piment d'Espelette and Irish brown bread crackers

Great with a glass of Edouard Delaunay Septembre, Pinot Noir Burgundy, France €14.50

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more

Allergen menu available - please ask your server