

Set Dinner Menu €62

TO START

Roasted Red Pepper Soup

Mussel escabeche, fermented pepper

Tomatoes, stracciatella, anchovy and caper

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

Atlantic House Smoked Salmon

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

Pea, Parma Ham, Baby Gem

dressed peas, house made ricotta, pine nuts

FOR MAINS

Hen of the Woods Mushroom

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

Hake, Potato, Fennel, Mussels

Roast hake, warm potato and fennel salad, mussel velouté

Chicken, Potato, Girolles

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

Rib Eye Steak 10oz

(€14 supplement pp)

Café De Paris butter, chips and salad

SIDES

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

DESSERT

Chocolate Cake

Whipped cream, whiskey caramel

Coconut Panna Cotta

Caramelised Pineapple, Passion fruit

Sorbet and Granita

Blood orange sorbet, granita, blood orange

Cheeseboard

(€5 supplement pp)

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

Prices exclude tea/coffee and service charge of 12.5% for groups of 5 or more. Allergen
menu available - please ask your server