

## Set Lunch €44pp

### 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

#### Braised Beef Short Rib

Mashed potatoes, roast onion, cavolo nero, salsa verde

#### Chicken, Potato, Girolles, Hispi

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

#### Rib Eye Steak 10oz

(€14 supplement pp)

Café De Paris butter, chips and salad

### SIDES

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

### DESSERTS

#### Chocolate Cake

Whipped cream, whiskey caramel

#### Sorbet & Granita

Blood orange sorbet, raspberry granita, blood orange

#### Coconut Panna Cotta

Caramelised Pineapple, Passion fruit, cocoa nibs