

A La Carte Menu

TO START

Celeriac, Shitake & Truffle Soup €10.50 7, 8, 10, 13

Crème fraîche, truffle dressing

Young buck, chicory & apple €16 1e, 7, 8, 9b, 9c, 10, 13

Miso black butter, honey walnuts, celery

House Smoked Salmon €15 1a, 1d, 4, 5, 8, 11, 13

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

Black Fig and Parma Ham, Ricotta €16 8, 9a, 13

House made goats ricotta, organic leaves, citrus, beetroot, smoked
almond

Scallops €20 1a, 3, 7, 8, 9a, 9b, 12, 13

Roasted carrot, dukkah, buttermilk

FOR MAINS

Cauliflower, Giant Couscous €26 1a, 9a, 9d, 13

Roast cauliflower, olive and guindilla dressing, almond cream(V)

Cod €29 2, 5, 7, 8, 10, 13

Roast cod, beurre blanc, coco beans, spinach, brown shrimp and
lemon

Chicken, Romesco €28 1e, 7, 8, 9a, 10, 13

Roast chicken breast, romesco sauce, grilled spring onions, roast potato,
Sherry jus

Lamb €33 7, 8, 13

Spiced lamb, Jerusalem artichoke, cavolo nero, Medjool dates

Irish Rib Eye Steak 10oz - €42 1e, 5, 8, 11, 13

Café De Paris butter, chips and salad

SIDES

- Chips 1a
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5 11, 13
- Grilled Broccoli, lemon yogurt, hazelnuts €6 8, 9b, 13
- Cucumber salad, cashew, chili €5 9d, 11, 13

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DESSERTS €10.50

Chocolate Crèmeux 4, 7, 8, 13
Chocolate cake, warm chocolate foam, kirsh cherries

Spiced Ginger Bread 1a, 4, 8, 13
Molasses sauce, whipped cream

Mirabelle Panna Cotta 1a, 4, 8, 9a, 13
Mirabelle plum, bayleaf, almond, amorette, calamansi

Sorbet and Granita (may contain 1a, 4, 6, 7, 13)
Lemon and basil sorbet, raspberry granita, summer berries

CHEESES

FARMHOUSE CHEESEBOARD €15 1a, 1b, 8
A selection of four Irish and European cheeses from the Food Hall, served with grapes, quince and crackers

SIGNATURE CHEESE PLATES

Truffle Brie (50g) €9.50 1a, 1b, 8 (may contain 6, 7) **Comte Grand Cru (50g) €9.50** 1a, 1b, 8, 13 (May contain 6, 7)

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

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

Great with a glass of Champagne Waris Hubert Albescent G.C., Blanc de blanc, €19

Great with a glass of Fattoria San Lorenzo 'Vigna Burello' €17

Napoleon (50g) €9.50 1a, 1b, 8, 13 (may contain 6, 7)

Fudgy 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 €15

Prices exclude tea/coffee and service charge of 12.5% for groups of 4 or more

ALLERGENS 1. Cereals containing gluten, 1a wheat, 1b rye, 1c barley, 1d oats 2. Crustaceans 3. Molluscs 4. Eggs 5. Fish 6. Peanuts 7. Soybeans 8. Milk 9. Nuts, 9a - almonds, 9b - hazelnuts, 9c - walnuts, 9d - cashews, 9e - pecans, 9f - Brazil nuts 9g - pistachio 9h - macadamia or Queensland nuts 10. Celery 11. Mustard 12. Sesame seeds 13. Sulphur dioxide and sulphites 14. Lupin