

# Set Dinner Menu €62

## TO START

### Celeriac, Shitake & Truffle Soup

Crème fraîche, truffle dressing

### Young buck, chicory & apple

Miso black butter, honey walnuts, celery

### Atlantic House Smoked Salmon

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

### Black Fig and Parma Ham, Ricotta

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

## FOR MAINS

### Cauliflower, Giant Couscous

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

### Cod

Roast cod, smoked eel veloute, leek, coco beans

### Roast Chicken

Roast chicken breast, mashed potato, sauce Robert, mushroom, tarragon

### Rib Eye Steak 10oz

(€14 supplement pp)

Café De Paris butter, chips and salad

## SIDES

- Chips
- Organic Mixed Leaves, Cabernet Sauvignon Dressing
  - Grilled Broccoli , lemon yogurt, hazelnuts
  - Cucumber salad, cashew, chili

## DESSERT

### Spiced Ginger Bread

Molasses sauce, whipped cream

### Mirabelle Panna Cotta

Mirabelle plum, bayleaf, almond, amorette, calamansi

### Coconut Sorbet

Mango sauce, caramelised pineapple

### Cheeseboard

(€5 supplement pp)

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

## Wines by the Glass

### Sparkling wines

Tuffeau Blanc de Blanc Brut Nature, France,	2022	€11/€49
Blard et Fils Crémant de Savoie, Brut, France	N.V.	€19/€70
Champagne Pierre Gerbais, Grain de Celles, France	N.V.	€25/€125

### White wines

Simon Bize Savigny-les-Beaunes, Burgundy, France	2019	€22/€85
Clos du Tue Boeuf, Pineau de Loire, Chenin Blanc, Loire, France	2022	€16/€63
Domaine Vincent Wengier, Chablis, France	2022	€16/€62
Nuestro Verdejo, Rueda, Spain	2023	€10/€37
Geil Trocken, Riesling, Rheinhessen, Germany	2023	€13/€49
Bernhard Ott Am Berg, Grüner Veltliner, Wagram-Kamptal, Austria	2023	€15/€58
Pouco Comum, Alvarinho, Minho, Portugal	2023	€11/€43
Tinpot Hut, Sauvignon Blanc, Marlborough, New Zealand	2023	€14/€54

### Red wines

Les Deux Cols 'O Font', Grenache, Syrah, Côtes-du-Rhône, France	2023	€12/€45
Jean Foillard Morgon, Gamay, Beaujolais, Burgundy, France	2022	€17/€65
Château Lalene Bordeaux Supérieur, Bordeaux, France	2020	€11/€42
Mario Giribaldi Barbera, Alma, Piemonte, Italy	2022	€10/€36
Fattoria San Lorenzo 'Vigna Burello', Marche, Italy	2019	€17/€63
Alfredo Arribas Portal del Priorat 'Gotes', Garnacha, Spain	2021	€18/€68
Marques de Tomares Rioja Reserva, Tempranillo, Rioja, Spain	2019	€14/€55
Renacer 'Punto Final', Malbec, Mendoza, Argentina	2023	€13/€48

### Rosé wines

Weingut Pittnauer 'Rosé König', Blaufränkisch, Zweigelt, Austria	2023	€14/€54
Maison Mirabeau 'X', Grenache, Syrah, Provence, France	2022	€14/€57
Stefano Amerighi Rosa, Syrah, Tuscany, Italy	2022	€17/€67
Jean Leon '3055', Pinot Noir, Penedès, Spain	2022	€10/€40

### Dessert Wines & Ports

Château Rieussec Sauternes, Bordeaux, France	2018	€9 /€40
Donnafugata Kabir, Moscato de Pantelleria, Italy	2022	€14/€100
Graham's 10yr Tawny Port, Douro, Portugal	N.V.	€14/€67
Quinta da Romaneira LBV Port, Douro, Portugal	2014	€14/€75
Bodega Cesar Florido, Single Cask, Dry Sherry, Cadiz, Spain	N.V.	€10/€75
Killahora Orchards, Apple Ice Wine, County Cork, Ireland	2022	€9 /€59

Full wine list available, please ask your server.