

Set Lunch €44pp

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

Lamb shoulder

Artichoke, potato, cavolo nero

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 €5
- Organic Mixed Leaves, Cabernet Sauvignon Dressing €5
 - Grilled Broccoli, lemon yogurt, hazelnuts €6
 - Cucumber salad, cashew, chili €5

DESSERTS

Spiced Ginger Bread

Molasses sauce, whipped cream

Coconut Sorbet

Mango sauce, caramelised pineapple

Mirabelle Panna Cotta

Mirabelle plum, bayleaf, almond, amorette, calamansi

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.