

## LUNCH MENU

Warm White Asparagus with Green Asparagus Bavarois  
and Truffle Hollandaise

Slowly Roasted Quail with Summer Baby Vegetable Leaves,  
Szechuan Pepper and Thyme Sauce

Bacon and Cabbage Terrine with Pea Sorbet and Poitín Sauce

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Fillet of Atlantic Black Sole with Parmesan Crust,  
Courgettes and Parsley Purée

Loin of Rabbit, Carrot Purée, Rabbit Terrine,  
and Valrhona Chocolate Sauce

Braised Wicklow Lamb with Broad Beans,  
Pea Purée, Girolles and Mint Sauce

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Chocolate Crème Brûlée with Coconut Mousse

New Season Raspberries with Puff Pastry, Wood Sorrel  
and 100 Year Old Balsamic Vinegar

Palette of Sorbets

Selection of Irish and European Farmhouse Cheeses  
(Supplement of €5)

**€45**

Regular Coffee or Tea €4

Selection of Petit Fours €4

5 COURSE SURPRISE TASTING MENU

AVAILABLE BY REQUEST

Prices reflect the recent reduction in VAT.