

DINNER MENU

*Sautéed Dublin Bay Prawns
with Prawn Bisque and Truffle Sabayon*

*Beef Carpaccio with Baby Summer Vegetables Leaves, Horseradish Cream
and Parmesan Tuile*

*Pan-Fried Foie Gras, Carrot Purée,
Brunoise of Apple and Muscat Sauce*

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*Fillet of Atlantic Turbot with Sautéed Samphire,  
Cherry Tomatoes, Artichokes and Hibiscus Sauce*

*Mullard Duck Glazed with Honey and Pistachio,  
Maxime Potato, Summer Vegetables and Mushroom Sauce*

*Wicklow Milk-Fed Lamb with Courgette Clafoutis,  
Baby Spinach and Wet Garlic Sauce*

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*"Black Forest", Kirsch Jelly, Cherry Purée
and Fromage Blanc Sorbet*

*Apple Tart Tatin with Pressed Apple Terrine,
Cider Granité and Pain d'Épices Ice Cream*

Prune and Armagnac Soufflé with Pear Sorbet

*Selection of Irish and European Farmhouse Cheeses
(Supplement of €10.00)*

€ 75

*Prices reflect the recent reduction in VAT.
10% Service Charge will be added to parties of 6 or more*