

A la Carte Menu 2 Courses €32 / 3 Courses €38

To Start

5 x Fresh Oysters, Pickled Beetroot and Shallot Vinaigrette
Wild Mushroom Risotto, Pickled Girolles, Champagne Foam, Shaved Blue Cheese (V)
Lime Cured Salmon, Sweet & Sour Celeriac, Cucumber, Coconut Snow, Avocado Puree,
Mirin Dressing, Radish
Goats Cheese Brulée salad, Baby Beets, Watercress, Almonds, (V)
Torched Mackerel, Buttermilk Puree, Salted Melon, Orange, Dill, Pistachio Crumb

The Main Event

Buttered Poached Hake, White Bean and Chorizo Cassoulet, Roast Pepper Puree, Basil Oil
Soya Marinated Chicken, Asparagus, Broad Beans, Peas, Chestnut Mushroom Jus,
Balsamic Reduction
Braised Beef, Watercress Purée, Roasted Cherry Tomato, Green Mash, Roasted Garlic Jus
Sea Trout, Clams, Grilled courgettes, Sauce Vierge, Caramelized Cauliflower Purée
10 oz Rib Eye Steak, Béarnaise Sauce, Chunky Chips, Paris Mushrooms, Caramelized Shallots,
Roasted Garlic Jus (€10 Supp)

Side Orders €4.50 each

Mashed Potato
Chips
Roasted "Blackened" Broccoli with Almonds

Something Sweet

Chocolate Cremeux, Spiced Brioche, Champagne Sorbet
Cinnamon Shortbread, Mascarpone, Mango Mousse, Mango Coulis and Basil
Tarte Fine aux Pommes, French Vanilla Ice-cream, Black Sesame Seeds, Apple Puree,
Almonds
2 Cheeses, Lavosh Crackers, Grapes & Honey