



DINNER MENU

Snacks

Cured Foie Gras, Pear, Gingerbread, Pecan

Late Season Lamb Tartare, Kohlrabi, Blackened Aubergine, Bread Crisp

Lobster Mousse, Jerusalem Artichoke, Smoked Apple, Hazelnut

Sweetcorn Royale, Sage Gnocchi, Wild Mushroom, Truffle Consommé,

Roasted Grouse, Rillettes, Leek, Burnt Toast Cream, Free Range Egg

Pan Glazed Cod, Veal Sweetbread, Parsnip, Salsify, Brussel Sprout

Wild Wicklow Venison, Braised Shin Ragout, Butternut Squash, Crispy Kale

Pan Roasted Turbot, Baked Potato Ravioli, Celeriac, Lemon & Almond Brown Butter

Sea Buckthorn & Mandarin Curd Tart, Yogurt, White Chocolate, Celery Sorbet

Dark Chocolate Truffle Cake, Banana, Rum Caramel

Blackcurrant Soufflé, Blackcurrant Sorbet, Sheep's Milk Yogurt

Irish Farmhouse Cheese, Crackers, Chutney
(Cheese €5.00 supplement or €15.00 as an extra course)

Coffee with Petit Four
€72.00

We will happily accommodate guests wishing not to experience the full menu.

Please ask your server to view our allergen chart
Wild game dishes may contain shot; every effort is made to ensure this does not occur.