



Starters

Earth & Vine Salad,

Ardsallagh Goats Cheese Marshmallow, Beetroot, Sesame, Smoked Almond
1, 3, 4, 9, 11, 12

€7.95

Crispy House Ham Hock,

Clonakilty Black Pudding, Green Apple, Cider Jelly, Baby Gem
9, 11, 14

€7.95

Mulhuddart Beef Fillet Carpaccio,

Barbecued Smoked Bacon, Bluebell Falls Honey and Thyme Cheese,
Air Dried Parmesan, Smoked Hazelnut
2, 3, 4

€9.95

Pan Fried Kilmore Scallops,

Caramelized Squash Purée, Pancetta, West Cork Gubbeen Cheese Crumb
1, 4, 6, 14

€13.95

Heirloom Carrot & Orange Soup,

Beetroot Gnocchi, Crème Fraiche, Caraway Seeds
1, 4, 9

€6.95

Howth Crab & Smoked Salmon Tartar,

Avocado Mousse, Cucumber, Basil, Saffron
4, 5, 7, 8, 11

€8.95

Key to Allergens:	1. Gluten	2. Peanuts	3. Nuts	4. Milk
	5. Crustaceans	6. Molluscs	7. Eggs	8. Fish
	9. Celery	10. Lupin	11. Mustard	12. Sesame
	13. Soya	14. Sulphur Dioxide		



Main Course

Baked Atlantic Turbot Fillet Parcel, Saffron Cauliflower & Leek Purée, Clam, Brown Shrimp, Smoked Avruga Caviar 1, 4, 6, 8, 12	€22.95
Corn Fed Chicken Ballontine, Forest Wild Mushroom, Chestnut, Carrot & Beetroot Purée, Madeira, Truffle 1, 3, 7, 14	€18.95
Slow Cooked Smoked Lamb Shank, Smoked Tomato, Silver Onion, Sweet Potato, Mint, Yoghurt 4, 9, 11, 14	€19.95
Sous Vide Skeganore Duck Breast, Bitter Orange & Apricot, Kirsch, Morell Mushroom, Fig, Gooseberry Purée, Pistachio, Bigarade Sauce 3, 4, 9, 14	€20.95
Slow Cooked Mulhuddart Beef Cheeks, Guinness, Maple Syrup, Horseradish, Baby Beetroot, Shiraz, Cep 4, 9, 14	€22.95
Cold Smoked Sirloin Steak from Mulhuddart, County Dublin, Beef Rib Ravioli, Horseradish, Baby Beetroot, Shiraz Wine, Cep 1, 4, 9, 14	€26.95
Orzo Pasta Risotto, Caramelized Squash Purée, Ricotta Truffle Cheese Curd, Air-Dried, Parmesan 1, 4, 7, 9, 14	€17.50

SIDES

Creamed Mash Potato 4	Stealth Fries	€3.50 each Roast Autumn Vegetables 4
--------------------------	---------------	--

Key to Allergens:			
1. Gluten	2. Peanuts	3. Nuts	4. Milk
5. Crustaceans	6. Molluscs	7. Eggs	8. Fish
9. Celery	10. Lupin	11. Mustard	12. Sesame
13. Soya	14. Sulphur Dioxide		



Dessert

Mini Coffee Meringues Torte,

Chocolate Vanilla Mousse, North Dublin Strawberry, Strawberry Jam Ice-Cream
4, 7 €8.00

Roast Pineapple Soup,

Bergamot Jelly, White Chocolate, Malibu Pineapple Mousse, Coconut Ice-Cream
4, 7 €8.00

Dark Callebaut Chocolate & Orange Mousse,

Mascarpone Curd, Roasted Hazelnut Ice-cream, Honeycomb, Blood Orange
1, 3, 4, 7 €8.00

Apple & Cinnamon Terrine with a Crumble Top,

Crème Anglaise, Cider Jelly
1, 3, 4, 7 €8.00

Roast Raspberry Parfait,

Tomato & Basil Sorbet, Shortbread, Meringues
1, 3, 4 €8.00

Irish Cheese Selection

Daru, Durrus, Milleens, Killree and Gubbeen, Chutney, Crisp Bread
1, 3, 4, 7, 9, 12, 14 €12.50

Key to Allergens:	1. Gluten	2. Peanuts	3. Nuts	4. Milk
	5. Crustaceans	6. Molluscs	7. Eggs	8. Fish
	9. Celery	10. Lupin	11. Mustard	12. Sesame
	13. Soya	14. Sulphur Dioxide		