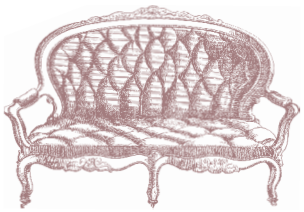
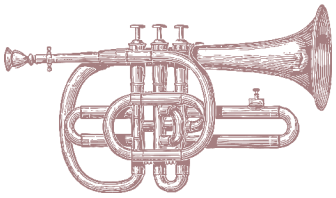
DINNER
Set Menu

3 Course €70 + 12.5% Service Charge



Starters



Seared Irish King Scallops
cauliflower puree, crisp pancetta,
jack mc carthy's black pudding

West Cork Crab Mayonnaise
howth smoked salmon,
crispy meuille feuille potato



Braised Irish Beef & Cheese Croquettes
confit garlic & parsley aioli

Dublin Hills Goats Cheese
winter rocket, pear, hazelnut, black berry balsamic

Mains



Grilled Irish Beef Fillet Medallions
champ potato, sauce bourguignon

Crisp Chicken Parmigiana
crisp irish chicken, basil and parsley pesto,
tomatoes, fresh mozzarella, parma ham

Roast Wild Cod
herb and cheese crust, creamed leeks,
queen scallops, baby potatoes



Pat McLoughlin's Slow Cooked Beef
duchess potatoes, bone marrow jus,
glacé carrots

Chickpea and Pistachio Falafel
red lentil dahl, smoked almonds, coriander yogurt,
house made fennel seed flatbread (v) (vg) m

Desserts



Vanilla panna cotta
mulled wine berry compote, gingerbread crumb

Dark Chocolate Ganache
drunken cherries, french vanilla ice cream,
chocolate feuilletine biscuits



Seasonal Spiced Apple Crumble
with cinnamon ice cream

Irish Farmhouse Cheese (2)
quince paste, grapes and crackers

PLEASE ASK ABOUT VEGAN OPTIONS

Prices in euros, optional 12.5% service charge is added to tables of 6+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements. including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen-free. Our olives contain stones. All our beef is of irish origin.