

SET MENU

Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.

Dylan McGrath

€45 per person

TO START



Scallop

studded with smoked salmon baton breadcrumb with colcannon and hollandaise

Roasted Pork Belly

with crushed turnip, peppered bacon and crispy pork rilette

Pickled Carrot and Tarragon Salad

strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice dressing

White Pudding and Cabbage Soup

with nutmeg potato puree and thin slices of duck liver

MAINS

Denver Roll Steak

with bonemarrow butter

Sea Trout

with brown shrimp, tomato and smoked butter sauce

Classic Irish Stew

with spiced cream, drops of potato mousse and crispy balsamic fillet, scented with lovage and celery leaves

Pork Chop

rare breed pork chop with rosemary and a little crispy crackling

Mushroom Open Ravioli

with truffle, parmesan and gremolata

Celeriac Cabbage and Apple

celeriac purée with sticky glazed cabbage, apple purée topped with potato mousse

All main courses served with

a selection of sides

TO FINISH

Hot Chocolate and Walnut Cookie

made from 100% cocoa and roasted walnuts, bound in a freshly baked home-style cookie, and an ice cream made with the wonderful flavour from the actual white of a cocoa shell

Banoffi in a Glass

banana purée, caramelised condensed milk, vanilla crème fraîche, caramel jelly, digestive biscuits, banana sorbet, caramel mousse

Selection of Sorbets

cherry, chocolate, banana, blueberry, crème fraîche

Selection of Ice Creams

cocoa (100%) from the white of the cocoa shell, dry roasted peanut, caramelised chocolate, vanilla, red apple