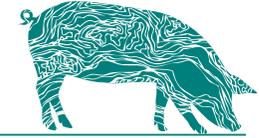


Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so 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*



**SET DINNER MENU**  
**TO START**

**Duck Liver Mousse**

Warm foie gras mousse with baby white beans, onion, smoked bacon, hint of truffle, slices of pink duck on crispy bread

**Oysters**

Natural Oysters with chilled cured salmon cream, cucumber, lemon shallot dressing and seaweed

**White Pudding & Cabbage Soup**

White pudding with nutmeg potato puree, thin slices of duck liver and hot cabbage soup

**Scallop**

Muirin studded with smoked salmon baton, breadcrumb with colcannon and egg butter mousse

**Bacon & Egg Salad**

Wild leaves with crispy bacon, slices of peppered ventriche bacon, thin slices of lardo, rocket, parmesan, soft poached hen's egg and shallots

**Pickled Carrot & Tarragon Salad**

Strips of pickled carrot, wild leaves, nasturtium, rocket, shallots and chives bound in fresh carrot juice (v)

**Beef & Truffle Flatbread**

Truffle béchamel, rosemary, Irish mozzarella, onion lyonnaise, onion puree, roasted beef and raw slices of fillet, aged parmesan and rocket

**Pumpkin Flatbread**

Pumpkin puree, fresh rosemary, parmesan, onion puree, Irish mozzarella, sliced chestnut and fried mushroom (v)

**MAINS**

**Rabbit**

Braised rabbit leg with white wine, smoked bacon, tarragon and onion

**Pork**

Rare breed pork chop with rosemary and a little crispy crackling

**Venison**

19 days aged venison loin in a casserole of white beans, charred venison sausage in game stock, roasted breadcrumbs and celeriac

**Beef**

10 oz Wexford sirloin with hazelnut beurre noisette and chervil

**Salmon**

Salmon fillet roasted with crab and lemongrass sauce

**Pheasant**

Wood-fired pheasant served with smokey cream pappardelle, crunchy croutons, fried oyster mushrooms and hot cep mousse

**Mushroom Open Ravioli**

Open mushroom ravioli with truffle, parmesan and gremolata (v)

*All main courses served with a selection of seasonal sides*

**ON THE BOARD**

*These are our favourite beef cuts to share, be warned they sell out quickly.*

Supplement Price

Aged rib

N/A

Denver roll

N/A

Chateaubriand

€12 p.p.

Tomahawk steak

€12 p.p.

*Supplement price per person, portions are pre-cut to sizes written up on our chalkboard.*

**DESSERTS**

**Banoffi**

Banana puree, caramelised condensed milk, vanilla crème fraiche, caramel jelly, digestive biscuits, banana sorbet, caramel foam, digestive crisps

**Pear, Ginger and Chestnut Trifle**

Poached pears in red wine jelly with chestnut cream and mums ginger cake

**Chocolate Mousse**

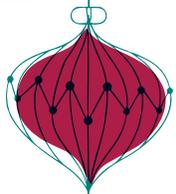
Chocolate mousse with cherry glaze, vanilla ice cream and cherry sorbet

**Plums in Frangipane**

Spiced plums in frangipane with caramel parfait and caramel jelly

**Roasted Pineapple**

Pineapple roasted in rum with vanilla ice-cream, raw pineapple, and pineapple parfait



*Please inform your server of any allergies or dietary requirements.*