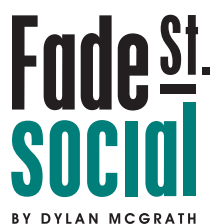


SET MENU

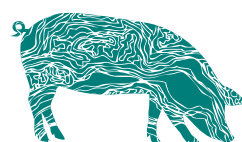


Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so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

€40 per person

TO START



Roasted Pork Belly

with Crushed Turnip, Peppered Bacon
and crispy Pork Rilette

Scallop studded with Smoked Salmon Baton

breadcrumbs with Colcannon and Hollandaise

White Pudding and Cabbage Soup

with Nutmeg Potato Puree and thin slices of Duck Liver

Pickled Carrot and Tarragon Salad

MAINS

Rare Breed Pork Chop

with Rosemary and Crispy Crackling

Sea Trout

with Brown Shrimp, Tomato and
Smoked Butter Sauce

Mushroom Open Ravioli

with Truffle, Parmesan and Gremolata

All main courses served with

A selection of sides

TO FINISH

Chilled Bread and Butter Pudding

with Caramel and Brandy Sauce and
Raisin Ripple Ice-cream

Banoffi

with Vanilla Crème Fraiche, Banana Sorbet
and Digestive Crisps

Selection of Ice-creams and Sorbets