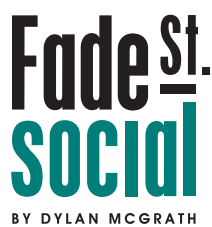


# SET MENU



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*

**€75 per person**

**Selection of Sourdough, Brown Seed and White Flour Crusty Rolls with Smoked and Unsalted Butter**



## TO START

**Beef Tongue and Carpaccio of Scallop**  
on hot Truffle Cheese Flatbread

**Smoked Salmon**  
Layered on Filo, Baked with Seaweed,  
Crème Fresh and Trout Caviar

**Roasted Pork Belly**  
with Crushed Turnip, Peppered Bacon  
and crispy Pork Rilette

**Pickled Carrot and Tarragon Salad**

## MAINS

*Our favourite beef cuts to share*

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**Dry aged Chateaubriand & rare breed Dexter sirloin**  
with truffle jus fresh truffles

**or**

**Salmon Fillet roasted**  
with Crab and Lemongrass Sauce

**Mushroom Open Ravioli**  
with Truffle, Parmesan and Gremolata

**All main courses served with**  
A selection of sides.

## TO FINISH

**Apple Pie**  
served with Vanilla Ice-cream

**Banoffi**  
with Vanilla Crème Fraiche, Banana Sorbet  
and Digestive Crisps

**Warm Black Forest Chocolate Mousse**  
with Vanilla Ice-cream and Cherry Sorbet

**Selection of Ice-creams and Sorbets**