

the woodfired set menu €55

APPETIZERS

Pork Rilette Balls

deep fried with nduja mayonnaise, soft herb powder & Pecorino cheese

Cream of White Onion Soup

with a crouton of Hegarty cheddar cheese

Chicken liver parfait

truffle butter, grape chutney and toasted brioche

Padron peppers

roasted over coal with white garlic purée, chorizo, fried garlic, fried rosemary crumbs

Baked Brie (Saint Marcellin)

topped with sourdough breadcrumbs, honey & thyme, toasted almond, fig aramic chutney and our toasted sourdough

MAINS

Coal Roasted Rare Breed Pork Rib Eye (Gilligans Farm)

celeriac purée, pickled apple, crispy fried black pudding & watercress

Pumpkin Gnochì

in a pumpkin sauce with torched pumpkin, pumpkin seeds, colombo spiced oil and Parmesan

Grilled seabream

with Jerusalem artichoke puree & crisps buttered kale & shimeji mushroom, spicy sausage & deep-fried rosemary

Confit duck leg

with white bean purée, smoked bacon & onion cassoulet, parsley & truffle dressing

Rump of beef

red onion chutney & shells, watercress and freshly grated horseradish, with rosemary fries

8oz John Stone Sirloin

with red onion chutney & shells, watercress and freshly grated horseradish served with rosemary fries (€5 supplement)

All main courses served with sliced new potatoes, soft herb mayonnaise

ON THE BOARD

Chateaubriand (John Stone)

€18 supplement per person serves 2

Rib on the bone

€20 supplement per person serves 3

Selection of dry aged rare breed beef cuts from the best Irish farms. Some aged up to 30 days, some matured in Himalayan salt. Please ask your server for todays selection and prices.

ADDITIONAL SIDES €5

Rosemary fries

with honey roasted garlic mayonnaise

Glazed broccoli

Deep fried brussels sprouts

with truffle mayonnaise

DESSERTS

Panna Cotta & Vanilla Crème Fraiche

Berries dressed in elderflower & mint, with blackberry sorbet and blueberry mousse

Warm Chocolate Chip Cookie

Chocolate ice cream, crunchy chocolate crumb with a peanut butter custard

Chef's Choice, Single Serve Délice De Bourgogne Cheese

With pear & shallot chutney and crackers (supplement €3.00)

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

3 courses €55 | Prices include VAT. 12.5% service charge for parties of 6 or more.