

DINNER MENU

€ 79.00

Sautéed Bere Island King Scallop with Truffle Mousse

Braised Pig with Shallot Puree and Poitín Sauce

Sautéed Foie Gras with Marinated Celeriac and Cep Sauce
(Served with Warm Brioche)

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Fillet of Atlantic John Dory with Braised White Endive  
and Champagne

Mullard Duck Glazed with Honey and Pistachio,  
Pomme Maxime, Red Cabbage, Girolles Sauce

Loin of Wild Venison, Roasted Parsnip Cones, Potato Gnocchi  
and Valrhona Chocolate Sauce

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Apple Tart Tatin with Butterscotch Ice Cream and
Butterscotch Sauce

Prune and Armagnac Soufflé with Pear Sorbet

Warm Chocolate with Soft Centre served with Milk Sorbet,
Bergamot Marshmallow and 100 year old Balsamic Vinegar

Selection of Irish and European Farmhouse Cheeses
(Supplement of €10.00)

10% Service Charge will be added to parties of 6 or more