

DINNER MENU

€ 79.00

Dublin Bay Prawns with Prawn Bisque
and Truffle Sabayon

White Asparagus with Truffle Hollandaise

Terrine of Foie Gras wrapped in Leek with Hazelnut Sauce
(Served with Warm Brioche)

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Fillet of Wild Atlantic Salmon with Potato Gnocchi,  
Sautéed Baby Spinach, Pommery and Dill Sauce

Mullard Duck Glazed with Honey and Pistachio,  
Pomme Maxime, Savoy Cabbage, Girolle Sauce

Fillet of Black Sole with Parmesan Crust,  
Scallop Tortellini, Parsley Puree

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Poached Rhubarb Terrine with Fromage Blanc Sorbet,
Oat Crumble

Valrhona Chocolate Mousse with Raspberries, Almond Cream,
Hazelnut Praline

Prune and Armagnac Soufflé, Pear Sorbet

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

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