

# LUNCH MENU

Carpaccio of Bere Island King Scallop with Marinated Vegetables

Summer Beetroot Salad with Pine Nuts and Goats Cheese

Slowly Roasted Quail with Vegetable Leaves,  
Thyme Sauce and Szechuan Pepper

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Fillet of Wild Atlantic Red Mullet with Baby Artichoke,  
Cherry Vine Tomatoes, Prawn and Coriander Consommé

Brisket of Toby Beef with Oxtail Ravioli, Baby Spinach  
Shallot and Tarragon Sauce

Mullard Duck Glazed with Honey and Pistachio,  
Savoy Cabbage, Fondant Potato, Mushroom Sauce

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Chocolate Crème Brulee with Coconut Mousse

Palette of Sorbets

Selection of Irish and French Farmhouse Cheeses

€49

Selection of Teas or Coffee € 3.50

Petit Fours € 4.00