



à la carte

—APPETISERS—

Flaggy Shore Dainty Oysters
Lovage, Horseradish, Sour Apple

Croquettes of Suckling Pig, Fried Quail Egg, Foie Gras,
Pancetta, Red Pepper Mostardo

Red King Crab and Cucumber Maki
Lemon Croquant, Bombay Sapphire and Mint, Vanilla Oil

Isle of Man Scallop Tartare
Warm Curry Emulsion, Nori and Tapioca Pearl

Ravioli of Blue Lobster
Lobster Coconut Cream, Toasted Almond,
Split Curry Dressing

Pan Roast Duck Foie Gras Pineapple,
Dark Rum Caramel, Tonka

Capellini Dressed with Tomato Essence
Royal Oscietra Caviar

—VEGETARIAN—

Salt Baked Salad of Candy Beetroot
Citrus, Wild Flower Honey "Aigre Doux"

Wholemeal Walnut and Parmesan Tortellini
Blonde Miso Butter

Acquerello Risotto
Roasted Jerusalem Artichoke, Black Winter Truffle

FISH

Kilmore Quay Wild Turbot
Fennel, Celeriac, Perigord Truffle
Roasted Bone Sauce

Celtic Sea Black Sole
Prawn and Saffron Butter, Tomato Viennoise

Annagassan Blue Lobster Poached in Salted Butter
Roasted Lobster Essence, Hint of Cardamom
(supplement €25)

MEAT

Native Red Sika Deer
Brassicas and Cranberry,
Red Wine and Ethiopian Timiz Pepper

Wicklow Hills Lamb Fillet
Piquillos Pepper, Wet Garlic, Black Olive Oil

Challans Duck Breast "Bigarade"
Aged Soy, Butternut Squash, Buddha's Hand

Butter Roast Veal Sweetbreads
Coffee, Parsnip, Morels and Mimolette

Fillet of Irish Beef and Roast Foie Gras
Madeira and Truffle Jus

DESSERTS

Opalys Chocolate and Tropical Fruit "Cocoon"
Pina Colada Sorbet, Coconut Tapioca

Grand Marnier Soufflé

Pear and Chestnut Croquant
Poire William Sorbet

Golden Mango dressed with Lime and Vanilla
Fromage Blanc Sorbet

Contemporary Dark Chocolate Tart
Bourbon Vanilla Ice Cream

CHEESE

Selection of French and Irish farmhouse €26
Selection of wines to complement the cheese €30

Appetiser + Fish or Meat	€94
Appetiser + Fish or Meat + Dessert	€125
Appetiser + Fish + Meat + Dessert	€156

À La Carte dishes may be subject to change.