



à la carte

—APPETISERS—

Flaggy Shore Dainty Oysters
Sour Apple, Kohlrabi,
Calamansi and Turmeric

Russian Asetra Caviar
Capellini dressed with Tomato and Lemon

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

Butter Roast Castletownbere Scallops
Black Truffle, Vin Jaune, Cauliflower

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

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

—VEGETARIAN—

Salsify and Horseradish Remoulade
Belper Knolle, Puffed Buckwheat

36 Month Comte Tortellini
Caramelised Cevenne Onion, Fino Sherry

Acquerello Risotto
Roasted Jerusalem Artichoke, Black Winter Truffle

FISH

Kilmore Quay Cod Steak
Pumpkin Gnocchi, Cauliflower,
Curry Caper Sauce

Celtic Sea Black Sole
Chestnut, Jerusalem Artichoke, Vanilla,
Chicken Broth with Beurre Noisette

Annagassan Blue Lobster Poached in Salted Butter
Charred Aubergine, Sesame, Blonde Miso
(supplement €25)

MEAT

Brittany Squab Pigeon
Sweet Onion, Cumin & Yuzu
Pearled Jus

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

Lacquered Challans Duck Breast
Buddha's Hand, Star Anise, Aged Soy

Sika Deer Roast in Ventreche
Cranberry, Brassicas,
Orange and Cardamom

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

DESSERTS

Port Glazed Black Fig
Speculoos Biscuit, Wild Flower Honey

Sicilian Pistachio Soufflé
Almond Milk Ice Cream

Variations of Six Citrus Fruits
Endocarp Sauce, Baked Meringue

Tropical Fruit "Miroir"
Golden Mango, Coconut, Passion Fruit, Guava 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	€98
Appetiser + Fish or Meat + Dessert	€130
Appetiser + Fish + Meat + Dessert	€160

À La Carte dishes may be subject to change.