



à la carte

—APPETISERS—

Flaggy Shore Dainty Oysters
Lovage, Horseradish, Sour Apple

Petrossian Daurenki Imperial Caviar
Tomato Water Capellini, Amalfi Lemon

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

Chilled Wild Salmon Ballotine
Horseradish, Dill, Green Apple and Bonito

Butter Roast Castletownbere Scallops
Saffron, Bergamot, Fregola Sarda

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

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

—VEGETARIAN—

Heirloom Carrot
Casa Madaio Burrata, Taggiasca Olive
Citrus Emulsion

36 Month Comte Tortellini
Sweet Pea, Girolles, Vin Jaune

Acquerello Risotto
Roasted Jerusalem Artichoke, Manjimup Black Truffle

FISH

Celtic Sea Black Sole "Mornay"
Cauliflower, Caper, Golden Raisin

Kilmore Quay Turbot
Violet Artichoke Fricassee
Vin Jaune, Lemon Thyme

Annagassan Blue Lobster Tail
Mellow Spiced Coconut Velouté, Pilaf Rice
(supplement €25)

MEAT

Brittany Squab Pigeon
Cevenne Onion, Sweet Pea and Verbena
Pearled Jus

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

Lacquered Challans Duck Breast
Kumquat, Star Anise, Aged Soy

Slowly Caramelised Veal Sweetbread
Tamarind and Date, Sauce Diable

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

DESSERTS

Grand Marnier Soufflé

Sweetcorn, Sour Apple
Basil & White Chocolate

Wild Flower Honey Parfait
Garden Raspberries, Bee Pollen and Mint

Blood Plum Compote
Yoghurt, Hazelnut, Plum Sake Sorbet

Contemporary Dark Chocolate Tart
Bourbon Vanilla Ice Cream

CHEESE

Selection of French and Irish farmhouse €30

Selection of wines to complement the cheese €30

Appetiser + Fish or Meat	€100
Appetiser + Fish or Meat + Dessert	€130
Appetiser + Fish + Meat + Dessert	€160

À La Carte dishes may be subject to change.