



## ***STARTERS***

Grantstown Tomatoes, Tomato Consommé, Toons Bridge Mozzarella, Basil, Black Olives <sup>(7)</sup>

Pickled Mackerel, Smoked Potato Ravioli, Mackerel Broth, Sea Herbs <sup>(1, 5, 7, 9, GFOA)</sup>

Chicken Liver & Foie Gras Parfait, Apple & Mustard, Grapes, Celery <sup>(7, 9, 10)</sup>

Green Asparagus, Cured Duck, Poached Egg, Truffle Dressing, Hollandaise <sup>(1, 3, 7, 10, GFOA)</sup>

Broccoli Velouté, Smoked Haddock <sup>(5, 9)</sup>

## ***MAIN COURSES***

Fillet of Beef, Onion, Mushroom, Celeriac & Bay Leaf, Girolles, Jus <sup>(7)</sup>

Lamb Neck Fillet, Chick Peas, Courgette, Anchovies, Gremolata <sup>(7, 10)</sup>

Cod, Salsify, Smoked Potato, Mussels, Pickled Seaweed <sup>(1, 5, 7, 14, GFOA)</sup>

Black Leg Chicken, Peas, Broadbeans, Slow Cooked Leg, Morels, Jus Gras <sup>(3, 7)</sup>

Smoked Potato Ravioli, Mushroom, Salsify, Peas & Broadbeans <sup>(1, 7)</sup>

***€65.00 per person***

***Accompanied by Amuse Bouche & Sorbet***

***Service charge is at your discretion***

## ***Side Orders***

Seasonal Vegetable <sup>(7)</sup> € 4.00

Side Salad <sup>(10)</sup> € 4.00

**\*GFOA: Gluten Free Option Available, Please Advise Server**

Allergens 1. Cereals containing gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soybeans. 7. Dairy. 8. Nuts.

9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs.