

PARSNIP VELOUTE

FOCACCIA CROUTE, CURRY AIOLI

(3, 8, 11)

CORNFED CHICKEN AND WILD MUSHROOM BOUDIN

CEP PUREE, PICKLED SHIMENJI, BURNT ONIONS & MARSALA JUS

(3, 8, 10, 11)

TARRAGON GNOCHI

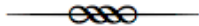
ST TOLA GOAT CHEESE, TEXTURES OF CARROT, CARAWAY TUILE

(2, 3, 10, 11)

YELLOWFIN TUNA TAR

BLOODY MARY JELLY, COMPRESSED CUCUMBER, AVOCADO & EGG YOLK PUREE

(4, 6, 10, 12)



SLOW BRAISED FEATHERBLADE

KOHLARABI, HAZELNUT CRUST, SOY GLAZED SHITAKE & POMME ANNA

(2, 7, 8, 11)

MARGARET DUCK BREAST

SHALLOT EMULSION, CELERIAC MOUSSELIENR, BRAISED SALSIFY & DUCK JUS

(8, 11)

SEARED STONE BASS

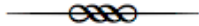
CHORIZO JAM, COCO BEANS, SAMPHIRE VIOLETTA POTATOES

(6, 11, 14)

CRISPY KNOCKNANORE POLENTA

ROSCOFF ONION, RED PEPPER PUREE & CHAR GRILLED TENDER STEM BROCCOLI

(3, 11)



FAHRENHEIT

SEVILLE ORANGE CHEESECAKE

SPICED GINGER SPONGE, WINTER FRUITS

(3, 10, 11, 14)

COCONUT & POLENTA SPONGE

COMPRESSED PINEAPPLE, MASCARPONE MOUSSE, PASSIONFRUIT CURD

(10, 11)

SELECTION OF ICE CREAMS

(10, 11)

BANANA PARFAIT

70 % CHOCOLATE MOUSSEE, CARAMELISED BANANAS & PEANUT BRITTLE

(1, 10, 11)

TABLE D'HÔTE MENU

FAHRENHEIT

€37.00 2 COURSES *INCLUDING TEA OR COFFEE*

€44.00 3 COURSES *INCLUDING TEA OR COFFEE*