

## SUNDAY MENU

### CHESTNUT MUSHROOM VOLUTE

Pickled shimeji, white truffle oil

(8)

### ARANCINI

Sundried tomato, tomato salsa, parmesan, mustard emulsion

(3, 10, 11, 12)

### SMOKED SALMON

Beetroot espuma, Pickled Beetroots

(6, 12, 14)



### SAFFRON POLENTA

Textures of cauliflower, raisin puree

(11)

### BREAST OF IRISH CHICKEN

Date and apple puree, fondant potato, cabbage, mushroom sauce

(11, 14)

### IRISH SALMON

Bisque, pomme anna, fennel, broccoli

(6, 9, 11, 14)

### FEATHERBLADE OF BEEF

Mashed potatoes, honey roast carrot and red wine jus

(8, 11, 14)

### ROAST LEG OF LAMB

Duck fat potato, honey roast carrot and red wine jus

(8, 11, 14)



### PASSION FRUIT AND WHITE CHOCOLATE CREMEAUX

Graham cracker, mango, chocolate soil

(10, 11, 14)

### BLACKBERRY PARFAIT

Green apple sponge, honeycomb, apples & vanilla

(3, 10, 11)

### DARK CHOCOLATE MOUSSE

Yoghurt sorbet, milk chocolate fudge

(11)

### SELECTION OF ICE CREAMS

Please ask your server about our home made flavours

(11)

Lunch: €27.00 for 2 Courses & €32.00 for 3 Courses

Dinner: 38 for 2 courses, 44 for 3 courses

*Sample Menu\**

**PLEASE NOTE SOME ALLERGENS MAY BE PRESENT:**

1) PEANUTS (2) TREE NUTS (3) GLUTEN (4) SESAME (5) MOLLUSCS (6) FISH /FISH SAUCE (7) SOY/SOYBEANS (8) CELERY/CELERIAC  
(9) SHELLFISH/CRUSTACEANS (10) EGGS (11) MILK/LACTOS (12) MUSTARD (13) LUPIN (14) SULPH