



FAHRENHEIT

“We are fortunate that this island is surrounded by some of the finest fishing waters in the world and our climate and soil is perfect for growing quality vegetables and breeding a variety of different meats. We have therefore, naturally, used our local resources to create a menu of dishes to suit all palates.

Savour the taste and enjoy...”

Chef de cuisine ~ Stuart Heeney



FAHRENHEIT

EARLY BIRD MENU

CHESTNUT MUSHROOM VOLUTE

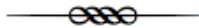
Pickled shimenjis, white truffle oil (8, 11)

SMOKED SALMON

Beetroot espuma, pickled beetroots, wasabi foam (3, 6, 7, 11, 12)

HERB GNOCCHI,

Textures of celeriac, confit egg yolk, morteau sausage (3, 10, 11, 12, 14)



SLOW BRAISED FEATHERBLADE

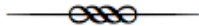
Grilled sweetcorn, tomato salsa and pomme anna (3, 8, 10, 11, 14)

MARGARET OF DUCK BREAST

Garam marsala and coconut sauce, apricot gel, wild rice popcorn
and sweet potato mousseline, fondant potato (8, 11)

SPINACH RISOTTO

Air-dried heirloom tomato, goat's cheese, pine nut dressing (6, 11, 14)



PANNA COTTA AND STRAWBERRIES

Vanilla cream, macerated strawberries, green tea mousse, shortbreads (3, 10, 11)

PISTACHIO & POLENTA SPONGE

70 % Chocolate mousse, textures of raspberry (2, 3, 10, 11)

SELECTION OF ICE CREAMS

Please ask your server about our home made flavours (10, 11)

€26.00 2 COURSES

€32.00 3 COURSES

MONDAY-FRIDAY UNTIL 6:30 PM