



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

From the shallow waters and deep ocean

OCTOPUS CARPACCIO

Katafi wrapped langoustine, lime gel, chili syrup, watermelon (3, 6, 10) 16.00

SMOKED SALMON

Beetroot espuma, pickled beetroots, wasabi foam (3, 6, 7, 11, 12) 14.00

From the land

CONFIT CHICKEN, BLACK PUDDING & HAM HOCK TERRINE

Pear & saffron puree, hazelnuts, red chard (2, 3, 10, 11, 12, 14) 15.00

CHESTNUT MUSHROOM VOLUTE

Pickled shimenjis, white truffle oil (8, 11) 11.00

BUTTERNUT SQUASH & GORGONZOLA RAVIOLI,

Spinach, pickled pink shallots, almonds (2, 3, 10, 11) 12.00

HERB GNOCCHI,

Textures of celeriac, confit egg yolk, morteau sausage (3, 10, 11, 12, 14) 13.00



FAHRENHEIT

From the shallow waters and deep ocean

SEARED SWORDFISH 29.00

Smoked chickpeas, chorizo jam, grilled squid, purple sprouting broccoli (3, 6, 8, 14)

NORTH ATLANTIC HALIBUT 33.00

Ponzu and fennel broth, shiitake mushrooms, prawn dumplings (6, 11, 14)

From the land

MARGARET OF DUCK BREAST 31.00

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

RUMP OF LAMB (€5 SUPPLEMENT) 34.00

Garden pea, potato fondant, anchovies, capers and ricotta (6, 8, 11, 14)

DRY AGED BEEF FILLET (€7 SUPPLEMENT) 37.00

Ox cheek millefeuille, grilled sweetcorn, tomato salsa and pomme anna (3, 8, 10, 11, 14)

SPINACH RISOTTO 26.00

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

SILKEN TOFU (VEGAN) 27.00

Salsa verde, quinoa, grilled courgettes, sprouting broccoli (6, 11, 14)



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PISTACHIO & POLENTA SPONGE	14.00
70 % Chocolate mousse, textures of raspberry (2, 3, 10, 11)	
ASSIETTE OF LEMON	13.00
Lemon & ginger cheesecake, lemon parfait, lemon meringue sponge (3, 10, 11)	
PANNA COTTA AND STRAWBERRIES	12.00
Vanilla cream, macerated strawberries, Domatcha green tea mousse, shortbreads (3, 10, 11)	
WHITE CHOCOLATE CREMEAUX	12.00
Poached rhubarb, rhubarb gel & white chocolate soil (10, 11)	
SELECTION OF ICE CREAMS	10.00
Please ask your server about our home made flavours (10, 11)	
IRISH FARMHOUSE CHEESES	(€3 SUPPLEMENT) 13.00
Selection of artisan Irish cheeses, pear chutney & water biscuits (2, 3, 11)	



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Green Inspiration Menu

CHESTNUT MUSHROOM VOLUTE

Pickled shimenjis, white truffle oil (8, 11)

11.00

BUTTERNUT SQUASH & GORGONZOLA RAVIOLI,

Spinach, pickled pink shallots, almonds (2, 3, 10, 11)

12.00



SPINACH RISOTTO

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

26.00

SILKEN TOFU (VEGAN)

Salsa verde, quinoa, grilled courgettes, sprouting broccoli (6, 11, 14)

27.00

PLEASE NOTE SOME ALLERGENS MAY BE PRESENT:

(1) PEANUTS (2) TREE NUTS
(6) FISH /FISH SAUCE
(9) SHELLFISH/CRUSTACEANS
(12) MUSTARD

(3) GLUTEN
(7) SOY/SOYBEANS
(10) EGGS
(13) LUPIN

(4) SESAME (5) MOLLUSCS
(8) CELERY/CELERIAC
(11) MILK/LACTOS
(14) SULPHITES



FAHRENHEIT

ON THE SIDE

HAND CUT CHUNKY CHIPS COOKED IN DUCK FAT	5.50
CHARGRILLED, MARINATED COURGETTES	5.50
SAUTÉD POTATOES WITH CHORIZO OR CARAMELISED ONIONS	5.50
SUMMER HEIRLOOM TOMATO SALAD, WALNUT DRESSING	5.50