



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

TABLE D'HÔTE MENU

CONFIT CHICKEN, BLACK PUDDING & HAM HOCK TERRINE

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

CHESTNUT MUSHROOM VOLUTE

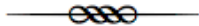
Pickled shimenjis, white truffle oil (8, 11)

BUTTERNUT SQUASH & GORGONZOLA RAVIOLI,

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

SMOKED SALMON

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



SLOW BRAISED FEATHERBLADE

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

MARGARET OF DUCK BREAST

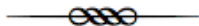
Garam marsala and coconut sauce, apricot gel, wild rice popcorn
and sweet potato mousseline (8, 11)

SEARED SWORDFISH

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

SPINACH RISOTTO

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



ASSIETTE OF LEMON

Lemon & ginger cheesecake, lemon parfait, lemon meringue sponge (3, 10, 11)

PANNA COTTA AND STRAWBERRIES

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

WHITE CHOCOLATE CREMEAUX

Poached rhubarb, rhubarb gel & white chocolate soil (10, 11)

SELECTION OF ICE CREAMS (10, 11)

€44 2 COURSES

€54 3 COURSES

INCLUDING TEA OR COFFEE