

**ST TOLA GOATS CHEESE**

CUMIN AND HONEY ROAST HERITAGE CARROTS, BEETROOT (3, 10, 11)

**CONNEMARA AIR DRIED HAM**

CONFIT EGG YOLK, WYE VALLEY ASPARAGUS, PARMIGIANO REGGIANO

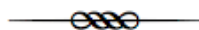
(2, 3, 8 10, 11)

**CAULIFLOWER VELOUTE**

CRISPY CAULIFLOWER, TRUFFLE AND SMOKED CHEDDAR (2, 3, 11)

**HOUSE SMOKED AND CURED IRISH SALMON**

PICKLED FENNEL, SHAVED RADISHES, OYSTER EMULSION, SORREL (2, 3, 11)



**SLOW BRAISED FEATHERBLADE**

SLOW ROAST CARROTS, BEEF CHEEK CROQUETTES, SPINACH & TRUFFLE MOUSSELINE

(8,11.14))

**ROAST COD FILLET**

CONFIT PORK BELLY, GREEN PEA MOUSSE, ASPARAGUS, CHICKEN & MADERIA JUS

(3, 6, 10, 11)

**FREE RANGE CORNFED CHICKEN**

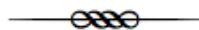
SAVOY CABBAGE, ROSCOFF ONIONS, SHIMEJI & PICKLED GIROLLES

(8, 11)

**STUFFED CRISPY COURGETTE FLOWERS**

SAFFRON RISOTTO, HEIRLOOM TOMATOES, WILD ROCKET

(3, 10, 11))



**COCONUT PANNA COTTA**

PASSION FRUIT CURD, MANGO SORBET, KIWI (3, 10, 11)

**ORANGE AND POLENTA CAKE**

FORCED RHUBARB, MASCARPONE ICE CREAM, ORANGE GEL (2,3,10,11)

**SELECTION OF ICE CREAM**

YOUR SERVER WILL ADVISE YOU OF TODAYS SELECTION (10, 11)

**VANILLA CHEESECAKE**

VARIATIONS OF STRAWBERRY, HONEYCOMB, MINI MERINGUES (3, 10, 11)

**THIRTY THREE DEGREES**

**FAHRENHEIT**

**€33.00 2 COURSES** *INCLUDING TEA OR COFFEE*

**€39.00 3 COURSES** *INCLUDING TEA OR COFFEE*

\*Sample Menu