

EARLY BIRD MENU

PARSNIP VELOUTE

FOCACCIA CROUTE, CURRY AIOLI

(3, 8, 11)

CORNFED CHICKEN AND WILD MUSHROOM BOUDIN

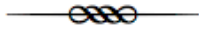
CEP PUREE, PICKLEED SHIMENJI, BURNT ONIONS & MARSALA JUS

(3, 8, 10, 11)

TARRAGON GNOCHI

ST TOLA GOAT CHEESE, TEXTURES OF CARROT, CARAWAY TUILE

(2, 3, 10, 11)



SLOW BRAISED FEATHERBLADE

KOHLARABI, HAZELNUT CRUST, SOY GLAZED SHITAKE & POMME ANNA

(2, 7, 8, 11)

MARGARET DUCK BREAST

SHALLOT EMULSION, CELERIAC MOUSSELIENR, BRAISED SALSIFY & DUCK JUS

(8, 11)

SEARED STONE BASS

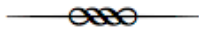
CHORIZO JAM, COCO BEANS, SAMPHIRE VIOLETTA POTATOES

(6, 11, 14)

CRISPY KNOCKNANORE POLENTA

ROSCOFF ONION, RED PEPPER PUREE & CHAR GRILLED TENDER STEM BROCCOLI

(3, 11)



SEVILLE ORANGE CHEESECAKE

SPICED GINGER SPONGE, WINTER FRUITS

(3, 10, 11, 14)

COCONUT & POLENTA SPONGE

COMPRESSED PINEAPPLE, MASCARPONE MOUSSE, PASSIONFRUIT CURD

(10, 11)

SELECTION OF ICE CREAMS

(10, 11)

€23.95 - Two Courses, €27.95 - Three Courses. Monday-Friday until 7pm