



# FAHRENHEIT

## À LA CARTE

From the shallow waters and deep ocean

### OCTOPUS CARPACCIO

Katafi wrapped langoustine, lime gel, chili syrup, watermelon (3, 6, 10) 16

### SMOKED SALMON

Beetroot espuma, pickled beetroots, wasabi foam (3, 6, 7, 11, 12) 14

From the land

### CONFIT CHICKEN, BLACK PUDDING & HAM HOCK TERRINE

Pear & saffron puree, hazelnuts, red chard (2, 3, 10, 11, 12, 14) 15

### CHESTNUT MUSHROOM VOLUTE

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

### BUTTERNUT SQUASH & GORGONZOLA RAVIOLI,

Spinach, pickled pink shallots, almonds (2, 3, 10, 11) 12

### HERB GNOCCHI,

Textures of celeriac, confit egg yolk, morteau sausage (3, 10, 11, 12, 14) 13

## From the shallow waters and deep ocean

WILD IRISH SALMON 29

Confit baby squid, Dublin bay prawn & licorice bisque, purple potatoes (6, 9,11)

NORTH ATLANTIC HALIBUT 33

Cockles, potato cream, samphire, leeks (5, 6, 7, 11)

## From the land

BEEF FILLET (€7 SUPPLEMENT) 37

Pearl barley, mushroom puree, glazed root vegetables, winter truffle (3, 8, 11, 14)

WICKLOW VENISON (€5 SUPPLEMENT) 34

Braised salsify, parsnip foam, kale, potato terrine (8, 11, 14)

RARE BREED PORK 31

Fillet, slow cooked belly, quince, savoy cabbage, date puree (8, 11, 14)

SAFFRON POLENTA 26

Textures of cauliflower, raisin puree (11)

CRISPY SILKEN TOFU 27

Warm salad of wild & basmati rice, shitake mushrooms sesame & soy dressing (3, 4, 7)

PISTACHIO & POLENTA SPONGE	14
70 % Chocolate mousse, textures of raspberry (2, 3, 10, 11)	
ASSIETTE OF LEMON	13
Lemon & ginger cheesecake, lemon parfait, lemon meringue sponge (3, 10, 11)	
PANNA COTTA AND STRAWBERRIES	12
Vanilla cream, macerated strawberries, Domatcha green tea mousse, shortbreads (3, 10, 11)	
WHITE CHOCOLATE CREMEAUX	12
Poached rhubarb, rhubarb gel & white chocolate soil (10, 11)	
SELECTION OF ICE CREAMS	10
Please ask your server about our home made flavours (10, 11)	
IRISH FARMHOUSE CHEESES	13
(€3 SUPPLEMENT) Selection of artisan Irish cheeses, pear chutney & water biscuits (2, 3, 11)	

PLEASE NOTE SOME ALLERGENS MAY BE PRESENT:

(1) PEANUTS	(2) TREE NUTS	(3) GLUTEN	(4) SESAME	(5) MOLLUSCS
(6) FISH /FISH SAUCE		(7) SOY/SOYBEANS	(8) CELERY/CELERIAC	
(9) SHELLFISH/CRUSTACEANS		(10) EGGS	(11) MILK/LACTOS	
(12) MUSTARD		(13) LUPIN	(14) SULPHITES	

## Green Inspiration Menu

CHESTNUT MUSHROOM VOLUTE 11  
Pickled shimenjis, white truffle oil (8, 11)

BUTTERNUT SQUASH & GORGONZOLA RAVIOLI, 12  
Spinach, pickled pink shallots, almonds (2, 3, 10, 11)



SAFFRON POLENTA 26  
Textures of cauliflower, raisin puree (11)

CRISPY SILKEN TOFU 27  
Warm salad of wild & basmati rice, shitake mushrooms sesame & soy dressing (3, 4, 7)

### ON THE SIDE

HAND CUT CHUNKY CHIPS COOKED IN DUCK FAT 5.50

CHARGILLED, MARINATED COURGETTES 5.50

SAUTÉD POTATOES WITH CHORIZO OR CARAMELISED ONIONS 5.50

SUMMER HEIRLOOM TOMATO SALAD, WALNUT DRESSING 5.50

*\*sample menu*