

“We are fortunate enough 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



Our in house Sommelier would be happy to recommend a wine for each dish to help you with your choice.

FAHRENHEIT

TO BEGIN...

SEARED SCALLOPS €13.95

PORK CHEEK CROQUETTE'S BURNT APPLE PUREE & CELERIAC
(3, 9, 10, 11, 12,)

TARRAGON GNOCHI €9.95

ST TOLA GOAT CHEESE, TEXTURES OF CARROT, CARAWAY TUILE
(2, 3, 10, 11)

SEARED WOOD PIGEON €12.95

BEETROOT RISOTTO, SQUASH PUREE, PARMESAN FOAM
(2, 3, 7, 12)

CORNFED CHICKEN AND WILD MUSHROOM BOUDIN €11.95

CEP PUREE, PICKLED SHIMENJI, BURNT ONIONS & MARSALA JUS
(3, 8, 10, 11)

PARSNIP VELOUTE €8.75

FOCACCIA CROUTE, CURRY AIOLI
(3, 8, 11)

YELLOWFIN TUNA TAR TAR €11.25

BLOODY MARY JELLY, COMPRESSED CUCUMBER, AVOCADO & EGG YOLK PUREE
(4, 6, 10, 12)



FAHRENHEIT

MAIN COURSE...

DRY AGED BEEF FILLET (€7 SUPPLEMENT) €32.50

KOHLARABI, HAZELNUT CRUST, SOY GLAZED SHITAKE & POMME ANNA
(2, 7, 8, 11)

MARGARET DUCK BREAST €28.95

SHALLOT EMULSION, CELERIAC MOUSSELIENR, BRAISED SALSIFY & DUCK JUS
(8, 11)

WILD IRISH VENISON LOIN (€5 SUPPLEMENT) €29.50

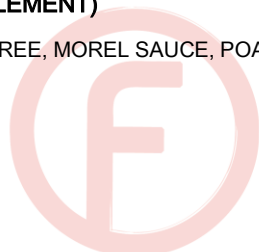
VENISON SHANK PITHIVIER, PARSNIP PUREE, MOREL SAUCE, POACHED PEAR
(3, 8, 11, 14)

NORTH ATLANTIC HALIBUT €27.95

LEEK & WALNUTS, SQUID INK & CRAYFISH RAVIOLI, KATAFI WRAPPED DUBLIN BAY PRAWN,
WERMUTH FOAM
(2, 3, 6, 9, 10, 11)

SEARED STONE BASS €26.95

CHORIZO JAM, COCO BEANS, SAMPHIRE VIOLETTA POTATOES
(6, 11, 14)



FAHRENHEIT

VEGETARIAN...

CRISPY KNOCKNANORE POLENTA €23.50

ROSCOFF ONION, RED PEPPER PUREE & CHAR GRILLED TENDER STEM BROCCOLI
(3, 11)

ON THE SIDE...

HAND CUT CHUNKY CHIPS COOKED IN DUCK FAT €4.50

TRUFFLE & TRUFFLE MASH (11) €4.50

ROASTED PARSNIPS WITH HAZELNUT PESTO (2) €4.50

BAKED HERITAGE CARROTTS WITH TARRAGON BUTTER
€4.50

SUPPLIERS...

Meat & Poultry – Gahan Meats

Eggs – Nest box

Fish – Wrights of Marino

Vegetables – Total Produce & Keelings farm fresh

Micro Herbs – A Growing Pleasure

Cheese – La Rouse Foods

Game – Wild Irish Game

All our beef is 100% Irish and purchased locally through Gahan Meats of Finglas, who source the meat through AIBP in Cahir, Co. Tipperary. Aberdeen Angus is a prime breed of beef, renowned for its calm and placid manner, ensuring a stress-free meat; fine tissues of marbling through the lean muscle ensure tenderness, juiciness and flavour when cooked.

DESSERT...

(SWEET AGNES RIESLING)

SALTED CHOCOLATE DELICE

€9.25

COFFEE MOUSSE, SPICED RUM CRÈME FRAICHE

(3, 10, 11)

SEVILLE ORANGE CHEESECAKE

€8.95

SPICED GINGER SPONGE, WINTER FRUITS

(3, 10, 11, 14)

COCONUT & POLENTA SPONGE

€8.50

COMPRESSED PINEAPPLE, MASCARPONE MOUSSE, PASSIONFRUIT CURD

(10, 11)

BANANA PARFAIT

€8.95

70 % CHOCOLATE MOUSSE, CARAMELISED BANANAS & PEANUT BRITTLE

(1, 10, 11)

SELECTION OF ICE CREAMS

€7.25

(10, 11)



FAHRENHEIT

(1) PEANUTS

(5) MOLLUSCS

(9) SHELLFISH/CRUSTACEANS (13) LUPIN

(2) TREE NUTS

(6) FISH /FISH SAUCE

(10) EGGS

(14) SULPHITES

(3) GLUTEN

(7) SOY/SOYBEANS

(11) MILK/LACTOSE

(4) SESAME

(8) CELERY/CELERIAC

(12) MUSTARD

TO FINISH...

IRISH FARMHOUSE CHEESES

SELECTION OF ARTISAN IRISH CHEESES

PEAR CHUTNEY & WATER BISCUITS

€11.00

***(€3 SUPPLEMENT)**

(2, 3, 11) (SANDEMAN PORT WINE)

INFUSIONS AND BREWS

SELECTION OF FINE TEAS

€2.95

IRISH BREAKFAST, EARL GREY, CAMOMILE, PEPPERMINT, RED BERRY,

JAPANESE GREEN TEA, DARJEELING, VANILLA ROIBOSH, DECAFFEINATED

AMERICANO COFFEE

€3.40

ESPRESSO

€3.40

LATTE

€3.95

CAPPUCCINO

€3.95

IRISH COFFEE

€7.50

A SELECTION OF OUR AFTER DINNER DRINKS...

WHISKEYS...

TEELINGS SMALL BATCH

€4.65

TEELINGS 21YO

€26.00

MIDDLETON BARRY CROCKET

€18.50

COCKTAILS

€10.50

CORMAC'S COCKTAIL – AN ALL-IRELAND WINNING COMBINATION OF EXOTIC FLAVOURS, SMIRNOFF VODKA, CREME DE BANANES, MIDORI MELON LIQUEUR, ORANGE JUICE, PINEAPPLE JUICE AND FRESH CREAM ALL SHAKEN AND SERVED IN A LONG GLASS

NOBLE KNIGHT – THIS SIGNATORY COCKTAIL CREATED FOR CLONTARF CASTLE HOTEL BEAUTIFULLY COMBINES TEELINGS SMALL BATCH WHISKEY, HONEY, FRESH LIME JUICE AND MINT ALL MUDDLED TOGETHER AND TOPPED WITH GINGER ALE

SWEET AGNES RIESLING. GOLD MEDAL WINNING DESERT WINE

€13.00