

# - TABLE D'HÔTE MENU -



## **FRENCH ONION SOUP**

Consommé, Roscoff, Onion jam, Sourdough, Gruyere Croute, Thyme powder  
Contains Allergens (1a, 7, 12)

## **CHICKEN AND FOIE GRAS TERRINE**

Braised Chicory, Chicken skin, Crispy Sage, Muscat reduction, Smoked Sea Salt  
Contains Allergens (3,7,12)

## **SEARED TUNA**

Cucumber Carpaccio, Lime gel, Pickled Chilies, Seaweed, Caviar  
Contains Allergens (4,6,11,12)

## **TEMPURA CAULIFLOWER**

Piccalilli, Cauliflower Couscous, Plankton, Smoked Olive Oil  
Contains Allergens (1a, 12)



## **BEEF STRIPLOIN**

Charred Potato Fondant, Caramelized Cabbage, Jerusalem Artichoke & Mustard  
Purée, Beef Jus  
Contains Allergens (7,9,10,12)

## **GUINEA FOWL**

Spelt Risotto, Maitake Mushrooms, Romanesco, Juniper Berries & Tarragon Jus  
Contains Allergens (7,9,12)

## **MONKFISH**

Roaring Water Bay Mussels, Pak choi, Marrow, Curry Emulsion, Mango & Chili  
Salsa  
Contains Allergens (4,7,14)

## **CARAMELISED PUMPKIN**

Pickled Pumpkin Ribbons, Hazelnut Broth, Saffron infused Bulgur, Miso Hazelnut  
Crumb  
Contains Allergens (1a,6,8b,9)



## **SET COFFEE NAMELAKA**

Chocolate Soil, Coffee Gel, Espresso Ice Cream  
Contains allergens (7)

## **POACHED APPLE BOURBON**

Frangipane, Apple Purée, Pickled Blackberries, Vanilla Ice Cream  
Contains allergens (1a,7,12)

## **FAHRENHEIT CHEESE SELECTION**

Selection of artisan Cheese, Fig Chutney, Quince Jelly, Biscuits  
Contains Allergens (1a, 1b, 1d, 3, 7, 10, 12)

## **WICKLOW ICE CREAM**

Award winning selection of Ice Creams  
Contains Allergens (1a, 3, 7)

**€42 for Two Courses | €49 for Three Courses**