

TABLE D'HÔTE

€35

BEEF

carpaccio of Irish angus fillet, cornichons, celeriac remoulade

SNAPPER VIENNOISE

atlantic snapper tomato fondue, grain mustard, duxelle mushrooms, chard sabayon

TOMATO SOUP

roasted red pepper and plum tomato soup, peppered crème fraîche

PUTÓG DUBH

handmade black pudding, brambly purée, roasted parsnip

BEEF

chargrilled 7oz fillet of beef, chanterelle mushrooms, madeira jus
supplement €6.00

DUCK

pan seared duck breast, confit root vegetables, juniper cider reduction

LAMB

roast loin of lamb, pearl barley risotto, artichoke purée, aubergine caviar

GNOCCHI

hand rolled potato gnocchi, asparagus, roasted cherry tomato, confit red onion

BLACK SOLE

paupiettes of black sole, crab mousseline, lobster bisque, buttered leeks

LEMON AND LIME FLAVOURS

lime curd cheesecake, lemon crunch, mojito sorbet, 7up foam, curls

BANANA AND CARAMEL

malted banana cream, salted french caramel, drunken pecans, whipped vanilla milk

NUTS AND COFFEE

almond sponge and tia maria mousse, pistachio ganache, espresso gel, hazelnut froth

'LONDON FOG'

vanilla crusted tartlette, bergamot infused curd, raspberry ribbons, orange jellies