

La Côte 3 Course Set Menu 35.00

Runs all night

Starter

Ardsallagh Goats Cheese Foam, Toasted Brioche, Mooncoin Beetroot.
Citrus Cured Salmon Gravlax, Orange Purée, Dill Creme Fraiche, Olive Oil Tuile .
Mylers Smoked Haddock and Leek Chowder, Parsley Oil .
Doyles Free Range Pork Belly, Six Week Cultured Sauerkraut, Apple Cider Jus.

Main

Flat fish of The Day, Carrot Purée, Buttered Carrots, Carrot and Ginger Froth.
Kilmore Cod, Sweet Pea A La Francaise and Purée, Sea Lettuce Crumb.
Steamed Mussels , Cider, Wild Mushrooms and Bacon, Kale.
Venison Haunch, Red Cabbage Purée, Fermented Red Cabbage, Chocolate and Juniper Jus.
Pearl Barley Risotto, Pea Purée, Fermented Vegetables, Garden leeks, Roast Garlic Cream.
All Main Courses come with complementary, Stir Fry Veg & Potato Gratin. All Extras outside complementaries are charged at an individual price please ask your server.

Dessert

Warm Toffee Apple Crumble, Caramel Sauce & Cinnamon Ice-Cream.
Carrot Cake Baked Alaska, Orange Sorbet, Carrot and Orange Foam.
White Chocolate Bavarois, Dark Chocolate Glaze, Brownie, Chocolate foam.
Baileys Chocolate Mousse, Chocolate Powder, Chocolate Tuile, Coco Nibs Ice Cream & Chocolate Foam.
Raspberry Panna Cotta ,Raspberry sorbet ,Vanilla Sponge.