

Main Course

Pan Roasted Atlantic Hake with spinach, hazelnut & thyme pesto, mushroom veloute
(contains 5,8,9) €25.50

Skeaghanore Duck Breast, blood orange segments, red cabbage,
salsify with an aromatic jus (contains 8) €28.95

Vegetarian Delight of the Evening €19.50

Duo of Corn-fed Chicken:

Corn-fed Chicken Breast, morel mushrooms, shallot puree,
aniseed braised baby leek, madeira drizzle

Ballontine of Chicken with foie gras & duck, fig chutney (contains 8) €27.50

Chargrilled Beef Fillet, Jerusalem artichoke crisps & puree, peppercorn cream
(contains 3,8) €30.00

Crispy Skinned Salmon, langoustine, fennel puree, pickled vegetables, granny apple boule
(contains 1,2,5,8) €26.50

West Coast Cod, edamame beans, chard, kohlrabi, squid ink dentelle
(contains 3,5,8,10,14) €27.50

Ring of Kerry Lamb Tasting:

Rack of Lamb, asparagus, sprouting broccoli, wild garlic

Slow cooked Lamb breast with a thyme jus (contains 8) €32.00

Steamed Turbot, shucked oyster, salted cucumber & wasabi beurre blanc
(contains 1,2,5,8)
€29.95

Seasonal Vegetable & Potato selection €3.95

Chunky home-cut pommes frites fried in duck fat €3.95

Please see back of menu for the list of allergens and their corresponding numbers.

Should you have any allergies, it is incumbent on you to advise your order taker.

Gratuities are at your discretion & are appreciated by your Waiting Team
parties of 5+ will incur a 10% service charge