

Allergen Information

1= gluten

2=crustaceans

3=eggs

4=fish

5=peanuts

6=soybeans

7=milk

8=nuts

9=celery

10=mustard

11=sesame seeds

12=sulphur dioxide

13=lupin

14=molluscs

Please ask your
server what
side dishes are
available tonight

NEW YEARS DINNER 3 COURSE MENU €65.50

STARTERS

French onion soup gratinée

classic rich onion broth topped with a caramelised Gruyere cheese crouton
1 (Wheat) 7.

Seared Kilmore quay scallops

cauliflower puree, white balsamic and saffron reduction,
Goatsbridge trout caviar, pickled radish (€8 supplement)
12, 14.

Duck liver parfait

with spiced pear chutney and toasted brioche

1 (wheat) 3, 7, 12.

Smoked baby beet

with silky baba ghanoush, pickled shallot and fresh dill

11, 12.



MAINS

Dry aged Irish fillet of beef

pan seared foie gras, charred shallot, pomme Anna,
orange glazed baby carrots and truffle scented jus (€10 supplement)
7, 12.

Poached cod mosaic

with celeriac purée, broad beans, lobster and lemon beurre blanc,
chive oil

4, 7, 9, 12.

Pan roasted guinea fowl breast

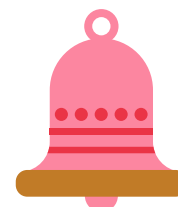
sautéed girolles, braised cabbage, crispy pancetta,
rich Madeira reduction

7, 12.

Celeriac, mushroom and chestnut pithivier

Jerusalem artichoke purée, charred Roscoff onion,
crispy kale and mushroom jus

1 (wheat), 8 (chestnut), 9, 12.



DESSERTS

Warm chocolate fondant

with honeycomb ice cream
and almond tuile

3, 6, 7, 8 (almond).

Citrus and yuzu tart

topped with Italian meringue
and served with citrus sorbet

1 (wheat) 3, 7.

Champagne panna cotta

with gold leaf and raspberry foam

7, 12.

Irish cheese board

Cashel Blue, Bandon Vale, Cooleeney,
fig chutney, grapes and biscuits
(€4 supplement)

1 (wheat) 7, 12.

SIDES

Horseradish mash 6.00
with chives

3, 7, 12.

Duck-fat roasties 6.00

7, 12.

**Squash, kale, quinoa
and hazelnut salad** 6.00

8 (hazelnut), 12

**Triple-cooked chunky
homemade chips** 6.00

(wheat)