				A Control of the Cont			
Champagne	Glass	Bottle					
Pannier Champagne/ France Supple with a round body, mature aromas of the fully ripened fruit notes of honey, and vanilla.		95					
Processo							
Colle del Principe D-OC/Italy Prosecco Fresh and fruity with lots of fruity flavour and lively bubbles.	12.50	39					
Rose							
Sierra Salinas Rose  Fresh, fruit and balanced, smooth and with a long finish, a note of strawberries and fresh cream	9.50	36					
White							
		Bottle					
Domaine La Prada Chardonnay / France / Non Alcoholic Hints of Apples, pears, melon, chamomile and lime zing at the end (4)	7.50	28					
Camino Del Rey Reserva Sauv Blanc / Chili Light & refreshing with mouth watering tropical and citrus fruit flavours (4)	7.50	28					
Colli Euganei Fossili Pinot Grigio / Italy Dry, but well balanced with a good intense flavour.(4)	9	34					
Supera Verdicchio di Matelica Docg / Italy Salty, fresh, austere wine with tastes of citrus fruit, abundant aromatic herb aromas, and a dry and almondy finish (4)		46.50					
Roquende Reserve Chardonney / France Hints of tropical, pineapple, apricot & guava haunt the nose (4)		47					
Domaine Roy Chablis / France Crisp and clean Chablis with Kimmerridgeon minerality overlaying notes of lemon, lime, apple, grapefruit and smoke (4)		68					
Red	Glass	Bottle		FOR	(HF	IIA	
Domaine La Prada Merlot & Shiraz / Germany / Non Alcoholic An organic wine with a fruity taste and a hint of plums, blueberries, herbs & caramel (4)	7.50	28					
Camino Del Rey Reserva Cabernet Sauv / Chili Easy drinking in style and packed full of red fruit and sweet spice flavours (4)	7.50	28			MALIE		
Santa Ana Malbec / Argentina Intense aromas of plums and cherries, well balanced in the mouth, with a soft and nice finish (4)	8.50	32.50					
Vina Equia Crianza / Spain Full, elegant and well balanced, leaving a very pleasant, fresh sensation in the finish. Notes of cherries, mature oak and hints of	f liquorice (4)	36					
Les Jamesses Merlot / France  Complex, rich aromas of crushed black fruits and spices. Round and long lasting with mature tanni	ins in the finish	37 h (4)					
La Mascato Cabernet Franc / Argentina Intensely concentrated aromas evoking cassis, blackcurrants and sweet spices such as black pepper & clove (4)		53					
San Antonio Valpolicella  Fresh and soft, fragrant and savory with moderate tannins. Aromas of cherry and red fruits, flowers	s and spices (4)	54 )					
Maison Champy Bourgogne Rouge / France Fresh on the palate & supple. A lively and structured wine, with tannins that are present but coated. Notes of small black fruit	it and vanilla (4)	68					

## Starters

	Pea Veloute Poached egg, asparagus, spring onion Contains: 2, 6, 12	€10
	Oak Smoked Salmon Roulade Dehydrated seaweed, dark chocolate, pickled cucumber, mustard emulsion Contains: 4, 7, 9, 11	€12
	Pan Seared Wood Pigeon Raspberry balsamic reduction, bok choy, sweetcorn puree Contains: 2, 4, 7	€13
	Compressed Watermelon Blackberries, Plum, fig, arugula, walnuts, Sliabh Aughty wildflower honey yoghurt foam Contains: 2, 5, 7	€11
	Main Course	
C	Main Course	
	Smoked Seared Yellow Fin Tuna Baby corn, edamame, mage tout, fondant, truffle cream Contains: 2, 9, 12	€28
	Pan Seared Barbary Duck Sweet potato puree, broccolini, roasted parsnips, berry & merlot jus Contains: 2, 4	€26
	6oz Angus Beef Fillet  Butternut squash puree, beef cheek croquet, honey carrots, baby leek, veal jus  Contains: 2, 4, 6, 10a, 12	€37
	Linguine Dublin Bay Prawns, mussels, chilli, spring onion, prawn bisque Contains: 2, 3, 9, 10a, MC5	€22
	Salt Baked Rainbow Beetroot Cauliflower & almond puree, goats cheese pearls, baby carrots, Romanesco Contains: 2, 5	€18

Sides

TWICE COOKED FRIES Contains allergens: may contain 10a	€4.00	MIXED LEAF SALAD Contains allergens: 4, 11	€4.00
MASHED POTATOES	€4.00	ROASTED ROOT VEGETAE	BLES €4.00

1. Peanuts 2. Milk 3. Shellfish 4. Sulphites 5. Nuts 5a. Almonds 5b. Walnuts 5c. Pine Nut 5d. Cashew 5e. Brazil Nut 5f. Coconut 5g. Pistachio 5h. Hazelnuts 5i. Pecans 5j. Macadamia Nuts 6. Eggs 7. Soy 8. Sesame 9. Fish 10. Gluten 10a. Wheat 10b. Oats 10c. Barley 10d. Rye 11. Mustard 12. Celery 13. Molluscs 14. Lupin

Service Charge of 12.5% is applicable on tables of 6 or more

## Desserts Toffee Panna Cotta €10 Salted caramel, sugar tuille, fresh berries Contains: 2, 7 White chocolate Apple €10 Apple compote, cinnamon crumb, caramelised walnut Contains: 2, 6 10a Autumn Berry Jelly €10 Custard foam, date pudding, vanilla cream, meringue Contains: 2, 6, 7, 10a €14 Forchetta Cheese Selections Selection of European cheese, fresh grapes, plum & fig chutney's, Miller Damsel crackers Please see server for today's selection of cheese Contains: 2, 6, 7, 10a, MC5, 8 Tea & Coffee €3.60 A shot of strong, highly aromatic coffee with a thick rich crema Americano €3.90 A perfectly balanced fusion of hot water & espresso Cappuccino 2 shots of espresso & steamed milk with a velvety texture €4.20 Contains allergens: 2 Caffé Latté 1 shot of espresso with a silky textured milk for a smoother taste €4.40 Contains allergens: 2 Irish Breakfast Tea €3.45 Classic Assam tea with an intensive aroma Specialty Herbal Teas €3.45 Peppermint, camomile, earl grey, sencha green, summer fruit Cocktails €14 Istil vanilla vodka, passionfruit puree, lime juice, pineapple juice, prosecco Contains: 4 Raspberry Bramble €13 Bombay Gin, Chambord, lime juice, sugar syrup €13 Havana Club 3 year old rum, lime juice, soda water, sugar syrup, fresh mint

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Service Charge of 12.5% is applicable on tables of 6 or more