



3 course - €45

Starters

Mint Pea Veloute

63-degree poached egg, Watercress, Lemon Oil
Contains allergens: 2, 6, 12

Smoked Salmon Ballotine

Seaweed, Kimizu Sabayon, Apple Yuzu, Dill Emulsion
Contains allergens: 4, 6, 7, 9

Main Course

Pan Fried Cod

Cockles, Caramelised Cauliflower Puree, Leek, Grapes, Mirin Beurre Blanc
Contains allergens: 2, 3, 9, 10

Angus Beef Fillet (6oz) Supplement €5

Roscoff Onion, Maitaki Mushroom, Baby Carrot, Butternut Squash Puree & Miso Bearnaise Sauce
Contains allergens: 2, 4, 6, 10a, 12

Desserts

66% Dark Chocolate Cremeux €10

Coconut Meringue, Chocolate Sauce, Cacao Tuile
Contains allergens: 2, 6, 10

Homemade Cheese Cake €10

Rhubarb Compote, Raspberries, Rhubarb Consomme
Contains allergens: 2, 4, 5, 6, 10

A gratuity of 12.5% is applicable on tables of 6 or more

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