

LIGHT BITES & SHARING PLATES

Oysters
Galway **€28**
Native **€32**
6,11,12,13

Prawn Cigars
Filo pastry, Lemon, Caviar
€19
2,3,5,14

Seafood Platter
Oysters, Lobster, Langoustine,
Crab, Mussels, Prawns
€80
3,4,5,6,13,14

STARTER

Chicken Liver Parfait
Cured Duck Ham, Walnut Ketchup,
Grilled Sourdough
€20
2,3,8,13

Purple Sprouting Broccoli
Almonds, Crispy Shallots,
Hegarty Cheddar Foam
€20
2,8,9,13

Oxtail Tart
Roscoff Onion, Jerusalem
Artichoke, Shimeji Mushroom
€22
1,8,13

Scallop
Salsify, Puffed Barley,
Brined Fennel
€23
1,2,3,4,5,6,8,11,13

Squid Ragu
Chorizo, Chilli, Basil
€21
1, 2, 4, 6, 13

MAIN

Peter Hannan's Beef Fillet
Celeriac, Chanterelles,
Red Wine Jus
€48
1,3,8,13,14

Venison Loin
Kale, Butternut Squash, Mulled Wine
Sauce
€42
1, 8,13,14

Monkfish
Linguine, Alsace Bacon,
Carbonara Sauce
€42
1,2,3,6,8,13

Black Sole
Spinach, Capers, Maltese Sauce
€50
3,4,8,13

West Coast Cod
Root Vegetables, Brown Shrimp, Prosecco
Sauce
€38
1,4,5,6,8,13

SIDES - €6.50

Garden Salad
13,14

Cauliflower Gratin
8,13

Chips
2,12

Creamed Potato
8

DESSERT

Louis XV Cake
Chocolate Caramel Ganache,
Hazelnuts & Almond Praline
Blackberry Sorbet
€14
3,8,9,13

Apple Tart Tatin
Vanilla Ice Cream, Clotted
Cream
€13
2,3,8,9

Petit Fours
Sweet Treat Selection
€13
2,3,8,9,11,12,13

Cranberry Souffle
Macerated Cranberries, Almond Ice
Cream
€13
3,9

Artisan Cheese
Quince, Grapes, Crackers, Fig & Almond
3 piece - €21
5 piece - €28
2,3,7,8,9