

- TABLE D'HÔTE MENU -



FRENCH ONION SOUP

Consommé, Roscoff, Onion jam, Sourdough, Gruyere Croute, Thyme powder
Contains Allergens (1a, 7, 12)

CHICKEN AND FOIE GRAS TERRINE

Braised Chicory, Chicken skin, Crispy Sage, Muscat reduction, Smoked Sea Salt
Contains Allergens (3,7,12)

SEARED TUNA

Cucumber Carpaccio, Lime gel, Pickled Chilies, Seaweed, Caviar
Contains Allergens (4,6,11,12)

TEMPURA CAULIFLOWER

Piccalilli, Cauliflower Couscous, Plankton, Smoked Olive Oil
Contains Allergens (1a, 12)



BEEF STRIPLOIN

Charred Potato Fondant, Caramelized Cabbage, Jerusalem Artichoke & Mustard
Purée, Beef Jus
Contains Allergens (7,9,10,12)

GUINEA FOWL

Spelt Risotto, Maitake Mushrooms, Romanesco, Juniper Berries & Tarragon Jus
Contains Allergens (7,9,12)

MONKFISH

Roaring Water Bay Mussels, Pak choi, Marrow, Curry Emulsion, Mango & Chili
Salsa
Contains Allergens (4,7,14)

CARAMELISED PUMPKIN

Pickled Pumpkin Ribbons, Hazelnut Broth, Saffron infused Bulgur, Miso Hazelnut
Crumb
Contains Allergens (1a,6,8b,9)



SET COFFEE NAMELAKA

Chocolate Soil, Coffee Gel, Espresso Ice Cream
Contains allergens (7)

POACHED APPLE BOURBON

Frangipane, Apple Purée, Pickled Blackberries, Vanilla Ice Cream
Contains allergens (1a,7,12)

FAHRENHEIT CHEESE SELECTION

Selection of artisan Cheese, Fig Chutney, Quince Jelly, Biscuits
Contains Allergens (1a, 1b, 1d, 3, 7, 10, 12)

WICKLOW ICE CREAM

Award winning selection of Ice Creams
Contains Allergens (1a, 3, 7)

€42 for Two Courses | €49 for Three Courses