



SPICED CARROT VELOUTE

Parmentier Potato, Coconut,
Thai Basil, Cream Fraiche (7,9)

SCALLOPS

New Season Potato Salad, Samphire, Seaweed dust,
Sauce Vierge (3,7,10,12,14)

QUAIL

Spring Cabbage Fricassee, Pickle Baby Leeks, Confit Quail Legs,
Quail & Lavender Reduction (7,9,10,12)

PURPLE SPROUT BROCCOLI

Heirloom Tomato, Sheep Cheese, Tomato Essence,
Aged Balsamic, Macadamia Nuts (7,9,12)



BEEF

Charred Sweet Potato, Morels, Spinach Puree,
Wild Garlic, Beef Jus (7,9,12)

RACK OF LAMB

Lamb Shoulder Ragout, Pea, and Mint Puree,
Young Carrots, Lamb Jus (7,9,12)

RED MULLET

Ratte Potato, Prawn, Tenderstem Broccoli,
Bouillabaisse Sauce (2,4,7,9,12)

SPRING VEGETABLE RISOTTO

Asparagus, Sugar Snaps, Pecorino Tuille,
Nettle Leaf's Pesto (7,9,12)



MANGO PANACOTTA

Pineapple Yuzu Gel, Mango & Pomegranate Salsa,
Mango Sorbet, Roasted Coconut
Contains allergens (7, 12)

CHOCOLATE

Tonka Bean Quenelle, Chocolate Sponge, White Chocolate Ganache,
Fresh Raspberries
Contains allergens (1a, 3, 7, 8c, 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 SELECTION

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

€42 for Two Courses | €49 for Three Courses