A LA CARTE MENU

**TO START**

Glass of Brimoncourt Boutique House, *Champagne* - €17.50

 **STARTER**

Blow Torched Mackerel, *Soy Mirin, Wasabi, Nori, Sesame, Pickled Cucumber -* €12

Salt Cod Beignets, *Octopus, Gubeen Cherizo, Caper Dill Mayonnaise* -€11

Rustic Country Terrine, *Salted Grapes, Foie Gras Parfait, Beetroot Ketchup* *-* €10

 Heirloom Tomato, *Burrata,* *Courgette, Toasted Nuts & Seeds, Basil -* €12

 **MAIN**

Roast Potato Gnocchi, *Summer Vegetables, St. Tola Goats Curd, Truffle Dressing* -€19

Atlantic Salmon, *Charred Broccoli, Squid, Smoked Almonds, Ceasar Emulsion* - €24

Crowes Pork Belly, *Kale Salsa, Potato Terrine, Black Pudding, Carrots, Cider Jus* -€23

John Stone Flat Iron Steak, *Chimichurri*, Fries & Salad Smoked Béarnaise*-* €25

 **SIDES €4.5**

/ Grilled Summer Cabbage, *Bonito Vinegar Dashi*/

/ Parmentier Potatoes /

/Fries/

 **DESSERT**

 Chocolate Mousse*, Raspberries* - €9

 Espresso Brûlée, *Sablé Biscuit* - €8

Ile Flottante, *Custard, Pistachio, Strawberries* - €8

*A discretionary service of 12.5% will be added to groups of 5 or more*

