

**Three Course Set Menu** **€60**

**Starters**

Sweetcorn Soup, Iberico Chorizo, Spring Onion, Sour Cream, Coriander 4, 7, 13

Roaring Water Bay Mussels, Nduja, Garlic, White Wine, Lemon, Parsley 1A, 4, 6, 13

Beef Tartare, Truffle Mayo, Potato Crisps, Pickled Shallots 1A, 7, 8, 9, 12, 13

Torched Heirloom Tomatoes, Gazpacho, Fennel, Ricotta 4,13

**Mains**

Chargrilled Rump Of Lamb, Pressed Potato, Anchoїade, Whipped Goat’s Cheese 4, 8, 9, 12, 13

Breast Of Cherry Valley Duck, Spring Roll, Carrot, Lovage, Pistachio 1A ,3 (almonds/pistachio), 4, 7, 9, 12, 13

Roasted Halibut, Courgette and Basil, Sauce Vierge, Hand Rolled Potato Gnocchi 1A, 4, 8, 13

Comtè Agnolotti, King Oyster Mushrooms, Summer Vegetables, Parmesan 1A, 7, 13

**Sides €5.5**

Chips 1A

Grilled Leaks, Gribiche Sauce 7, 12, 13

Roasted Cauliflower, Miso Butter, Hazelnut 3 (Hazelnut), 4, 10, 13

**Desserts**

Warm 70% Chocolate Mousse, Milk Crumb, Coffee Ice Cream 1A, 4, 7, 13

Lemon Tart, Raspberry Sorbet 1A, 4, 7

Strawberry Choux Bun, Crème Patisserie, Pink Peppercorn Ice Cream 1A, 3, 4, 7, 13, 14

Selection of Cheese, Spiced Pear Chutney, Cheese Crackers 1A, 4, 7, 13, 14

**Some of our dishes contain the allergens listed below**

1. Cereals Containing Gluten 1A Wheat, 1B Rye, 1C Barley, 1D Oats, 1E Durum, 2. Peanuts, 3. Nuts,Almonds, Pistachio 4. Milk, 5. Crustaceans, 6. Molluscs, 7. Eggs, 8. Fish, 9. Celery, 10. Soy, 11. Sesame Seeds, 12. Mustard, 13. Sulphur Dioxide & Sulphites, 14. Lupin

Origin of Beef: Irish

Suppliers: John Stone, McLoughlin Butchers

A 12.5% discretionary service charge will be added to tables of 5 or more