



Valentines Set Menu - €72

This is a sample menu and some dishes may vary on the day

COCKTAIL

St. Valentine

Rhubarb Gin & Vodka, Crème de Cassis, Quince Syrup, Tonic, Lemon Twist

STARTERS

Spiced Sweet Potato Soup, Chorizo, Spring Onion, Sour Cream, Coriander, Miso Flatbread

Cured Torched Mackerel, Smoked Yoghurt, Blood Orange, Gordal Olive, Fennel

Glazed Beef Short Rib, Aged Parmesan Agnolotti

Chicken Liver and Foie Gras Parfait, Poached Pear, Pickled Walnut, Homemade Toasted Brioche

MAINS

Grilled Loin of Venison, Boudin Noir, Celeriac and Honey, Oyster Mushroom, Blackberry, Thyme
Fillet of Grass Fed John Stone Beef, Stuffed Roscoff Onion, Roasted Carrot, Beef Fat Crumb, Tarragon

Poached Soy Glazed Salmon, Horseradish, Golden Beetroot, Apple and Kohlrabi, Dill

Risotto of Wild Mushroom, Maitake Mushroom, Parmesan Foam

FOR 2

Beef Wellington, Pomme Puree, Roasted Carrot, Truffle Jus

Served with a Green Salad and Bernaise €18 Supplement pp

SIDES

Roasted Cauliflower, Miso Butter, Hazelnuts

Charred Tenderstem Broccoli, Lardo, Caesar Dressing, Smoked Gubeen Cheese

Chips

DESSERTS

Spiced Orange Custard Tart, Tonka Bean Ice Cream

White Chocolate Mousse, Forced Rhubarb, Ginger, Blood Orange Sorbet

Sticky Toffee Pudding, Salted Caramel, Crème Fraiche Ice Cream

Selection of Cheese, Spiced Pear Chutney, Cheese Crackers

