
A LA CARTE



MAIN

Marinated Breast of Chicken 22.8
Red Pepper & Chickpea Harissa, Parmesan Sauce, Pickled Shimeji
Mushrooms

Recommended Wine: Les Jamelles Chardonnay

Wild Irish Venison 28.0
Artichoke, Beetroot, Pine Chocolate Sauce, Pickled Pearl Onions, Juniper
Crumble

Recommended Wine: Chateau Mandirac Corbieres Rouge

Hand Rolled Parsley & Wild Mushroom Ravioli 22.8
Smoked Potato Foam, Pecorino Cheese, Onion Powder

Recommended Wine: Hunky Dory Sauvignon Blanc

Pan Seared Fillet of Hake 24.9
Grape Chardonnay Emulsion, Dill & Olive Oil Mash, Almond, Pickled Kohlrabi

Recommended Wine: Crego e Monaguillo Godello

Five Valley Braised Pork Belly 24.9
Cinnamon Onion Puree, Thyme Jus, Poached Pear, Crackling, Orange
Powder

Recommended Wine: Santa Francesca Montepulciano

John Stone 30 Day Dry Aged Prime Irish Sirloin 30.0
Celeriac Mushroom Terrine, Onion Mustard Chutney
Choice of Peppercorn Sauce or Devil Butter

Recommended Wine: OPI Sadler Malbec

All main courses served with Seasonal Vegetable & Potatoes