

Apéritif

Virgin Basil Smash €10
Prosecco La Farra €10
Champagne Jean Pernet Blanc de Blanc €22
Deutz Rose €28
Cocktail of the day €15

This week's Lunch Menu 12-2.30pm

Six Course Surprise Tasting Menu €105

Entire table only – subject to availability

Warm Sourdough Baguette lsigny salted butter €1 per person

Starters

Avocado mixed nuts dukkah, sweetcorn yuzu & olive oil gazpacho €18
Dashi iberico pork dumplings, onion shiitake fondue, Paleta Bellota, pickled green jalapenos €22
Salmon Tartar Thai dressing, beetroot yuzu, avocado mousse, ponzu crisps €20
Crispy Dublin Bay Prawns wrapped in spring roll pastry, marinated bean sprout salad mango & black pepper dressing €24

Mains

Roasted Butternut Squash & Red Onions 
curried coconut, crispy onions preserved lemon, coriander €29
Smoked Haddock Risotto
peas, spinach & crispy parmesan galette €30
Suckling Pig Belly Char-Siu
sweet potato & tamarind puree, stir fried baby pak choi, homemade kimchi €33
Venison Loin
blackberry, cauliflower puree, slow cooked shoulder croquette, venison jus €35

Side orders for one

Sun-dried tomato & saffron arancini €6
French fries €6
Creamy mash €6
Tender stem broccoli, homemade peanut rayu, lemon grass espuma €8.50

All menu items are subject to change according to seasonality and availability.

If you have a food allergy, intolerance, or sensitivity, please speak to your server about ingredients before you order.

Allergen listing available. All allergens are openly used throughout our kitchen.

Dessert Selection

Bourbon Vanilla Crème Brûlée

Made with free range eggs €9

Recommended with a glass of Irish Apple Ice Wine Killahora Orchards, Cork 2023, €15

Compressed Pineapple Carpaccio (V)

Coconut sorbet, coriander gel €12

Recommended with a glass of Monbazillac, Chateau Vari 2019, €10

Seb's Yuzu & Chocolate Brownie

Praline cream, hazelnut tuile, white chocolate & yuzu ice cream €15

Recommended with a glass of Tokaji 1413 Edes Szamorodni Diszókó 2021, €12.50

Cheese Selection

3 farmhouse cheese, lavender & cardamon honey, rose watermelon, crackers
sourdough baguette €17

Recommended with a glass of Tawny port 10 Years Taylor's, €10.50

Selection of Tea or Fair-trade Coffee €7.50

Served with Valrhona Chocolates

Selection of Liqueur Coffee €12

Irish, French, Calypso, Grand Marnier, Amaretto

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For the past 25 years 100% (after VAT) of the service charge and gratuities have always been distributed between the team additional to their salary.

Discretionary 12.5% service charge applies for parties of 7 +