



FESTIVE MENU

2-COURSE €58 | 3-COURSE €65

STARTERS

Chestnut Mushroom Velouté with Hazelnut Pesto, Truffle Crème Fraiche and Soda Bread

Cured Trout Tartare with Burnt Chive Emulsion, Pickled Radish, Marinated Goatsbridge Trout Roe and Whey Ponzu

Whipped Foie Gras Parfait with Pickled Walnut Ketchup, Apple, Celery Jam and Brioche

Game Terrine with Prune, Yellow Beetroot and Verjus Golden Raisin Dressing

Truffled St Tola Goats Cheese with Fennel Barigoule, Pear and Candied Pecans

Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam (+€5)

MAINS

Leek and Potato Pie with Ballylisk Cheese, Parsley and Mustard

Roasted Cod with Miso Cauliflower, Boudin Noir, Mussels and Seaweed

Venison with Blackberries, Beetroot, Coffee and Cocoa Nib

Guinea Fowl with Chicken Fat Mash, Creamed Cabbage, Parsnip and Foie Gras Sauce

Aged Beef Fillet with Smoked Mushroom, Cep Crust and Bone Marrow Sauce (+€10)

SHARING MAINS

30oz Chateaubriand Steak with House Caesar Salad, Pepper Sauce, Béarnaise and Chips (+€20pp)

Whole BBQ Black Sole with Broccoli, Pink Fer Potatoes and Mussel Chive Butter Sauce (+€10pp)

SIDES

House Mash with Caramelised Onion and Chive 6

Grilled Cabbage with Mornay Cheese Sauce, Chimichurri and Crispy Shallot 6

Roasted Carrots with Chestnuts and Honey 6

Triple Cooked Chips with Smoked Garlic Aioli 6



NEIGHBOURHOOD