



EARLY BIRD MENU

2-COURSE €38 | 3-COURSE €45

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

Grilled Currach Scallops with Scallop Roe 'Nduja, Coco Beans, Chicken Fat Aioli and Lemon Foam (+€7)

MAINS

Leek and Potato Pie with Ballylisk Cheese, Parsley and Mustard

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

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 (+€12)

SHARING MAIN

Whole BBQ Black Sole with Broccoli, Pink Fer Potatoes and Mussel Chive Butter Sauce (+€16pp)

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

DESSERT

Brown Butter Cake with Pear, Tonka Bean Custard and Milk Ice Cream

Warm Chocolate Tart with Praline, Hazelnuts and Vanilla Ice Cream

Irish Cheese Selection with Quince, Grape and Truffle Honey (+€5)



NEIGHBOURHOOD