

VALENTINE'S DAY MENU

Served Feb 14th 5pm-Close

€85 per person

Snack & Bubbles

Chef's Snack of the Day with House Champagne

STARTERS

Picked Lambay Crab Nori Tart

Smoked Eel, Wine Jelly and Apple Yuzu Sorbet

Foie Gras Torchon

Fig Chutney, Cranberry Gel, Pecan and Brioche

Pan Seared Currach Scallops

Chicken Jus, Cauliower and Burnt Lime Foam

Smoked St Tola Goat Cheese Pannacotta

Pear, Fennel and Jerusalem Artichoke

MAINS

Wicklow Venison Loin

Humble Pie, Celariac, Cavelo Nero and Sauce Grand Veneur

Dry Aged Irish Beef Fillet +€5

Smoked Bone Marrow, Anchovy, Broccoli and Bordelaise

Roasted Wild Halibut

Cockles, Leek, Caviar and Champagne Sauce

Potato, Caramelised Onion and Brie Pithivier

Celeriac, Chive and Veg Jus

SHARING MAINS

30oz House Aged Chateaubriand +€15pp

Bone Marrow, Wedge Salad, 1 Side and 1 Sauce
Sauces: Chimichurri, Bordelaise, Peppercorn, Béarnaise

Whole Black Sole Grenobloise +€5pp

Seaweed Potato and Tenderstem Broccoli

SIDES

Grilled Tenderstem Broccoli 6

Black Garlic, Citrus Ponzu and Crispy Shallot

House Mash 6

Chives

Roasted Baby Carrots 6

Harissa Honey and Smoked Almonds

Triple Cooked Chips 6

Smoked Garlic and Onion Aioli

DESSERT

Brown Butter Cake

Pear, Tonka Bean Custard and Milk Ice Cream

Jelly and Ice Cream

Rhubarb, Blood Orange and Burnt Vanilla

Chocolate Dome

Raspberry, Sablés and Pistachio Lime Ice Cream

Irish Cheese Selection +€3

Quince, Grape and Truffle Honey

NEIGHBOURHOOD

If you have any dietary requirements, please inform our staff