

HOUSE



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Table d'Hôte Menu

Appetizers

SMOKED KNOCKANORE CHEESE

Potato, Hen of the Woods, Wild Garlic
1, 2, 4, 8, 14



SQUAB PIGEON

Beetroot, Barley, Pickled Walnut
2, 3, 11, 14



KILMORE QUAY CRAB

Chawanmushi, Coriander, Lemongrass
1, 8, 10, 12, 14



ARDMORE LOBSTER

Cauliflower, Yuzu, Bisque
1, 2, 8, 11, 12, 14



Fish

BLACKROCK ISLAND HALIBUT

Salsify, Leek, Brown Shrimp
2, 10, 11, 12 14



CELTIC SEA MONKFISH

Carrot, Vadouvan, Mussel
2, 7, 10, 11, 14

Meat

PETER HANNAN BEEF FILLET

Girolles, Sprouting Broccoli, Truffle
2, 11, 14



LYONS ESTATE SIKA DEER

Celeriac, Bitterballen, Coffee
1, 2, 3, 11, 14



Desserts

APPLE

Hazelnut, Miso Custard, Salted Caramel
1, 2, 3, 8, 14



PLUM

Vanilla, Vermouth, Yoghurt
1, 2, 3, 8, 14



70% VALRHONA CHOCOLATE MOUSSE

Lemon Geranium, White Coffee Ice Cream
2, 8



SELECTION OF IRISH CHEESES

Apple Chutney, Crackers, Biscuits, Strawberry
2, 3, 8



Signature Tasting Menu

CANAPES

KILMORE QUAY CRAB

Radish, Pink Grapefruit, Shiso
1, 8, 10, 12, 14

SMOKED KNOCKANORE CHEESE

Potato, Hen of the Woods Wild Garlic
1, 2, 4, 8, 14

ARDMORE LOBSTER

Kaffir Lime, Yuzu, Cauliflower
1, 2, 8, 11, 12, 14

LYONS ESTATE SIKA DEER

Annascaul Black Pudding, Beetroot, Coffee
1, 2, 3, 11, 14

PRE DESSERT

70% VALRHONA CHOCOLATE

MOUSSE

Lemon Geranium, White Coffee Ice Cream
1, 2, 8



Allergens: • 1 Gluten • 2 Milk • 3 Nuts • 4-Mustard • 5 Sesame Seeds • 6 Peanuts • 7 Molluscs • 8 Eggs • 9 Lupin • 10 Fish • 11 Celery • 12 Crustacean • 13 Soybeans • 14 Sulphites

TO ENSURE SMOOTH SERVICE, WE REQUEST THAT THE SAME MENU BE CHOSEN FOR THE ENTIRE TABLE