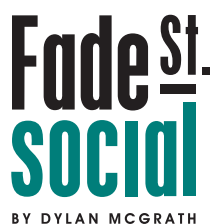


SET MENU



Quite simply a menu designed to support the very best of homegrown produce. The food is assembled in an uncomplicated way that relies on its freshness to shine through as the real hero. We are committed to bringing to the plate all that is great from the best of Irish produce, at a time when it is so important to support and value the effort and commitment of our Irish producers and farmers. These people are an inspiration to us; through their passion they are continuously evolving with a determination to be proud of what we do on this rapidly developing food island.

Dylan McGrath

€50 per person

Selection of Sourdough, Brown Seed and White Flour Crusty Rolls with Smoked and Unsalted Butter



TO START

Beef Tongue and Carpaccio of Scallop
on hot Truffle Cheese Flatbread

Smoked Salmon
Layered on Filo, Baked with Seaweed,
Crème Fresh and Trout Caviar

Roasted Pork Belly
with Crushed Turnip, Peppered Bacon
and crispy Pork Rilette

Pickled Carrot and Tarragon Salad

MAINS

Rump of Wicklow Lamb
with Thyme and Barley

Salmon Fillet roasted
with Crab and Lemongrass Sauce

Wexford Sirloin
with Hazelnut and Chervil

Mushroom Open Ravioli
with Truffle, Parmesan and Gremolata

All main courses served with
A selection of sides.

TO FINISH

Apple Pie
served with Vanilla Ice-cream

Banoffi
with Vanilla Crème Fraiche, Banana Sorbet
and Digestive Crisps

Warm Black Forest Chocolate Mousse
with Vanilla Ice-cream and Cherry Sorbet

Selection of Ice-creams and Sorbets