

Dinner à la Carte

Monday through to Saturday

Starters

Gigas Oysters

world famous Dungarvan Harty oysters served on ice with shallot vinegar

* ½ dozen €15.00 - nine €20.00 when available

John Stone Irish Beef Tartare €14.00
celeriac remoulade & smoked duck

Goats Cheese Truffle Parfait €14.00
kalamata olive, apple & beetroot

Crab Meat €16.00
horseradish, avocado & mandarin

Marinated Tuna Ponzu €16.00
ponzu, navet, apple & wasabi sorbet

Pan Fried Duck Foie Gras €18.00
apple & cinnamon compote, toasted brioche, almond gel & balsamic caviar

* Recommended with a glass of Monbazillac, chateau vari, 2011, €7.00

Iberico Ham €19.50
"Bellota" pata negra ham served with tomato gazpacho, Iberico & smoked Gubeen croquettes

Six Course Surprise Tasting Menu
Tasting Menu €80 with Wine Pairing €130
Entire table only - subject to availability

Main courses

Organic Salmon €28.00
spicy tofu, spinach, dashi, cucumber & sesame seeds

Cod €26.00
fennel puree, chorizo, iberico ham croquette & hummus

Halibut €29.00
sweetcorn and saffron arancini, smoked red pepper coulis, parmesan gallette & tenderstem broccoli

Thornhill Duck Breast a l'Orange €28.00
polenta, tenderstem broccoli & roasted red onion

John Stone Irish Beef Fillet €35.00
gratin dauphinois, cêpes, lardon & baby onion sauce

Squab Pigeon Rossini €33.00
pomme purée, foie gras & truffle

Side orders Portion for one person €4.50

Mesclun Salad
with French dressing

Truffle Mash

Garden Peas
with Alsace black bacon & parmesan

Homemade fries
with garlic aioli

↔ Vegetarian Menu also available ↔

Head Chef: Sebastien Masi



Menus change throughout each season to include the finest of ingredients so some dishes may occasionally vary. Our beef is Irish & we use free range eggs. Please notify your waiter if you have any allergies, allergen listing available upon request. All allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. Gratuities are discretionary, except for parties of 6 persons or more where a suggested 12% service charge applies.

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