uite 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

## LUNCH\& EARLY EVENING MENU

$€ 35$ PER PERSON<br>Available Lunch 12.30-2.30pm and Early Evening - 7 days 5 - 6pm<br>(not available for groups of 10 or more Thurs, Fri \& Sat evening)

## TO START

## Cauliflower Soup

Grated cauliflower bound with a creamed cauliflower purée wrapped in smoked salmon and deep fried capers in a hot cauliflower soup.

## Pork Belly

Slow cooked pork belly, with glazed baby onions, watercress and a red wine salsify.

## Char-Grill Carrot

Charred roasted carrot with an aubergine purée, walnut pesto and picked white onion.

## M A I N S

Pork Chop
Rare breed pork chop with rosemary and a little crispy cracklin.

## Roasted Hot Smoked Salmon

Beetroot, avocado, coriander and raw radish pulled fresh from the garden.

## Denver Roll Steak

With bonemarrow butter.

## Mushroom Open Ravioli

With Truffle, Parmesan and Gremolata.
All main courses served with a selection of sides

## T O F I N I S H

## Banoffi

With vanilla crème fraiche, banana sorbet and digestive crisps.
Rhubarb Trifle
With crunchy praline \& reduced milk mousse.

## Seasonal Pavlova

AN IRISH RESTAURANT

# Fades. <br> Sotiol <br> BY DYLAN MCGRATH 




## Fadest <br>  <br> BY DYLAN MCGRATH



# Facle SI. <br>  <br> BY DYLAN MCGRATH 



