



2017

# Chapter One Lunch Tasting Menu 2017

Chapter One

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CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF'S TABLE  
PRIVATE DINING PRE THEATRE

## LUNCH MENU TASTING

GALLERY

FOUR COURSE  
DINNER

TASTING MENU

LUNCH MENU  
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE  
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS  
2016

BOOK A TABLE



### Lunch Tasting Menu

Japanese pearl tapioca, St Tola goat's cheese,  
spinach, mushroom

*Domaine F.E. Hugel et Fils, Gewurztraminer 2013*

Charred mackerel, poached chilled Clarenbridge  
oysters, apple, lovage, oyster cream

*Heinz W, 'Joseph' Gruner Veltliner Kamptal 2015*

Textures of Jerusalem artichoke, black truffle  
vinaigrette, Coolea cheese

*Oremus, 'Mandolas' Tokaji Dry 2014*

Cod, walnut crust, poached pear, kohlrabi cooked on pine

*Rully, 'En Bas de Vauvray' Domaine Jean-Baptiste Ponsot 2014*

Salt marsh duck, bonito sesame seeds, blood orange, smoked sweet potato

*Maranges 1er Cru 'Fussieres' Domaine Jean -Claude Regnaudot 2014*

Flavours and textures of Irish milk and honey

*Finca La Cañada, Pedro Ximenez*

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Tea or Coffee – Petit Fours

Full Table Only

Tasting Menu €60.00 – Matching wines €45.00

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free.

**Last orders at 1.30pm**

## TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm  
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays  
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables  
required back by 7.30pm)

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interior