2017

Chapter One Set Lunch Menu 2017

Chapter One

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Lunch Menu

Soup of smoked haddock, fermented horseradish, cauliflower, dill

House cured duck, marinated foie gras, salt baked celeriac, golden raisin puree

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

Kromeski of mutton and pickled herring, red dulse, kohlrabi

Textures of Jerusalem artichoke, black truffle vinaigrette, Coolea cheese

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

Skate, crab, broccoli, bonito vinegar, mussel
Stuffed leg of rabbit, mushroom tart, braised barley

Rump of Irish beef, beluga lentils, celeriac, bay leaf

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

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Hot 70% chocolate mousse, barley and hazelnut milk, roast coffee ice cream, lemon jelly

*D’Arenberg, Rare Nostalgia, McLaren Vale NV:* €13.00

Rhubarb poached in strawberry tea, gin yoghurt, rhubarb cider jelly, rice ice cream

*Innocent Bystander, Pink Moscato, Victoria 2013:* €11.20

Organic milk ice cream, Lannléire bell heather honey, malted milk crumb

*Finca La Cañada, Pedro Ximenez:* €11.00

Warm carrot cake mousse, cream cheese ice cream, brown butter and buckwheat, red ale syrup

*Lustau, Emilin, Moscatel:* €9.75

Selection of three cheeses from our cheese menu

*Fonseca, Guimareans Vintage Port 1996:* €13.00

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Set Lunch Menu | Chapter One

Tea and Coffee & Petit Fours €3.00

2 Course Lunch €32.50

3 Course Lunch €39.50

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)

Site design by Open
Photography: Barry McCall & Barbara Corsico - restaurant interior