Locks Brasserie a la Carte Dinner Menu, January, 2013

Locks Brasserie
Celeriac Veloute
Trompette de la Mort & Black Truffle Duxelles
€7.00

Wet Cured Atlantic Salmon
Fennel & Capersprout Cream,
Pickled Cucumber, Soft Poached Quail Egg
€12.50

Carlingford Oysters (½ dozen)
Vietnamese style Dressing, Cucumber Caviar, Crispy Shallots,
Coriander
€12.50

Butter Poached Snails
Organic Watercress Risotto, Shallots & Garlic Chips
€13.50

Terrine of Foie Gras
Caramelised Conference Pear, Gingerbread Crumble,
Iced Wine Verjus Gel, Atsina Cress
€14.00

Carpaccio of Wild Seabass
Salmon Eggs, Finger Limes, Preserved Lemon & Sea Herbs
€15.00

Our Beef is of Irish Origin / Wild Game may contain lead shots
Main Course

Icelandic Cod
Wild Artichoke Cream, Swiss Chard, Crab Ravioli, Brown Shrimp Dressing
€23.50

Pan-Fried Scallops
Fennel Purée, Fricassée of Potatoes & Pearl Onion, Saffron & Tarragon Sauce, Oyster & Cucumber Foam
€25.00

John Dory
Crispy Chicken Wing, Textures of Cauliflower, Sorrell, Bordelaise Sauce
€26.50

Venison Haunch (Hay Smoked)
Smoked Potato Mousseline, Chantenay Carrots & Organic Irish Parsnips Poitin Sauce
€25.50

Pheasant
Chestnut Fluid Gel, Cranberries, Truffled Sprouts Dohertys Smoked Bacon
€27.50

Dry Aged Donald Russell Rib-Eye Steak
Bone Marrow, Bearnaise Sauce, Homemade Fries
€30.50

Side Orders Portion for one person €3.50

French Beans (Shallot Vinaigrette)  New Potatoes (Truffle Butter)
Crushed Swedes (Honey & Thyme)  Gratin Dauphinois (Parmesan Glazed)
Red Cabbage (Conference Pear)

Gratuities are discretionary. Except for parties of 6 persons or more where a suggested 12% service charge applies

Head Chef: Rory Carville