LUNCH MENU

TO START

Sautéed Bere Island King Scallops with Truffle Mousse
Roast Breast of Wood Pigeon, Thyme Sauce
Rabbit and Foie Gras Terrine with Potato Cannelloni and Puy Lentils

TO FOLLOW

Fillet of Atlantic Cod with Golden Potato Scales, Marinated Shrimp, Slowly Roasted Beetroot
Roast Mallard Duck with Chestnut Purée, Braised Red Cabbage, Blackberry Sauce
Noisette of Wicklow Venison, Sweet Potato Purée, Valrhona Sauce

TO FINISH

Lemon Tart with Lemon Confit, Cassis Sorbet
Apple Tart Tatin, Butterscotch Ice-Cream
Chocolate Crème Brulée with Coconut Bubbles
Selection of Irish and European Cheeses (Suppl. - €15)

2 Courses - €35, 3 Courses - €45