



Chef's Table Menu

S T A R T E R S

Burrata

Caponata, Pistachio, Basil

Sautéed Foie Gras

Blood Orange, Endive, Preserved Walnut

Dunmore East Crab Ravioli

Coastal Vegetables, Meyer Lemon, Crab Bisque

Redbreast Cured Salmon

Beetroot, Apple, Cucumber

M A I N C O U R S E S

Salt Baked Celeriac

Hen of the Woods, Miso, Pickled Wild Irish Dillisk

Wild Monkfish Kyiv

Cauliflower, Wild Garlic, Roasted Bone Sauce

Royal Wicklow Venison

Braised Haunch, Kale, Spiced Blackberry

Fillet of Irish Hereford Beef

Roasted Onion, Mushroom Ketchup, Brioche

D E S S E R T S

Poached Blackberry and Young Coconut

Granola, Poached Blackberry and Jasmine

Peanut and Chocolate Bar

Crème Fraîche

Brown Sugar Custard Tart

Aged Madeira, Lemon Curd

Selection of Two Regional Irish Cheeses

Chutney, Fruit, Crackers

£ 9 5 P E R P E R S O N

For food allergies and intolerances please alert your server.

A discretionary 15% service charge will be added to your bill.

Prices are VAT inclusive.