



Starter

Chestnut & feta cheese salad, cranberries, orange, chickpea, baby leaves (2) (4) (5)

Feighery's pork belly, butternut squash, burnt apple puree (2) (4) (12)

Pan seared scallops, broccoli puree, lemon aioli (2) (3) (4) (6)

Beetroot cured salmon, baby pear, rocket (2) (4) (9)

Duck liver parfait, figs, brioche, port gel (2) (4) (5) (6) (10)

Mild curried parsnip soup (2) (12)

Or

Rossmore Farm lemon and thyme sorbet

Main Course

Glisan Farm fillet of beef, wild mushroom, shallot puree, potato fondant (2) (4) (12)

Pan fried loin of venison, sweet potato, kalettes, rich jus (2) (4) (12)

Fillet of sea bream, asparagus, Dublin bay prawn, truffle hollandaise (2) (3) (4) (9)

Seared fillet of Silverhill duck breast, pak choi, orange, green lentils (2) (4)

Roast halibut, buttered samphire, cauliflower puree, lime & dill salsa (2) (4) (9)

Tempura vegetables, roast butternut squash, green lentil curry (2) (4) (7) (8)

Each dish contains the attached numbers. Let us know if you have any allergies.

(1) Peanuts (2) Dairy (3) Shellfish (4) Sulphites (5) Tree Nuts (6) Eggs (7) Soy
(8) Sesame (9) Fish (10) Gluten (11) Mustard (12) Celery (13) Molluscs (14) Lupin

Menu priced @ € 55 per person including dessert & tea/coffee

All Our Beef is of Irish Origin



We believe the ingredients in our offerings should speak for themselves.
We pride ourselves in using the finest of Irish and locally sourced ingredients served to you
with a smile.
We hope you enjoy you meal.

Some of our Suppliers

Fish-Kish fish, Co. Dublin

Pork- Feighery's, Co. Laois

Meat-Heaney Meats, Co. Galway

Fruit & Veg-Keeling's Market, Co. Dublin

Venison-Wild Irish Game, Co Wicklow

Free range eggs- Nest Box Eggs, Castleblaney, Co. Monaghan

Ice Cream-Rossmore Farm, Rathdowney, Co. Laois

Our Team Leaders

Ian Clifford, Executive Chef

Kevin Hennessy, Restaurant Manager

“One cannot think well, love well, sleep well, if one has not dined well.”

– **Virginia Woolf, A Room of One's Own**



Dessert

Warm almond cake, cinnamon roast pear, Anglaise foam, vanilla pod ice cream (2) (5) (6) (10)

70% warm soft Belgian dark chocolate pudding, cherry compote, pistachio ice cream (2) (5) (6) (10) (7)

Tonka bean pannacotta, milk chocolate and hazelnut ganache, blackcurrant sorbet (2) (5) (6) (7)

Apple mousse, brandy and caramel sauce, spiced crumble, honeycomb, green apple sorbet (2) (6) (10) (7)

The Heritage bread and butter pudding, baileys Anglaise, rum and raisin ice cream (2) (5) (6) (10)

Selection of Irish cheeses (2) (4) (5) (10) (12)

Durras semi soft, St Killians brie, Cashel Blue, Mossfield gouda, relish, biscuits, grapes, celery.

Cheese- Durras Farmhouse Cheese, Coomkeen, Durrus, Co. Cork; St Killians Brie, Carrigbyrne Farmhouse, Enniscorthy, Co. Wexford; Mossfield Organic Farm, Birr, Co. Offaly; Knockanore Farmhouse Cheese, Knockanore, Co. Waterford; Cashel Farmhouse Cheesemakers, Fethard, Co. Tipperary.

David Eire, Head Pastry Chef

Tea/Coffee, Petit Fours

“Count the memories not the calories”

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After Dinner Drinks

Liqueur Coffees

Irish Coffee

Irish whiskey, sugar, coffee, finished with fresh cream & chocolate shavings €9.00 (2) (4)

Baileys Coffee

Baileys Irish Cream, coffee, finished with fresh cream (2) (4)

& chocolate shavings €10.00

Calypso Coffee

Tia Maria, coffee, finished with fresh cream & chocolate shavings €10.00 (2)

Russian Coffee

*Premium Russian vodka, sugar, coffee, finished with fresh cream & chocolate shavings (2)
€10.00*

French Coffee

Cognac, sugar, coffee, finished with fresh cream & chocolate shavings €10.00 (2) (4)

Dessert Wines

Cono Sur Cosecha Noble Late Harvest Riesling Chile

A truly unique concept, this late riesling has a pale yellow colouring with golden hues and a complex nose, very mineral with an elegant floral base and notes of honey. The palate is mineral, delicate and balanced. Ideal with all desserts. €8.50 for 125ml glass

Muscat de Beaume de Venise Chapoutier France

Made from Muscat petits grains, Beaumes de Venise is a high alcohol wine that is powerful, rich and elegant with floral aromas and also grape and mandarin orange. Not excessively sweet, this is a well-balanced wine with a great length. €13.50 for 125ml glass

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