

## Main Course

**Lightly Smoked Seared Duck Breast**, walnut & pear puree, blood orange,  
compressed pear slices, ginger crumb, jus glaze, (contains 4,8,)

**€29.50**

**Stone Bass**, romanesco and yogurt, pickled spring vegetables, steamed mussels, wild garlic drizzle,  
(contains 1,2,4,5,8)

**€28.95**

**Chargrilled 8oz. Fillet**, shallot puree, slow cooked beef cheek bon bon,  
balsamic truffle reduction, peppercorn cream (contains 3,4, 8)

**€32.00**

**Vegetarian Dish of the Evening**

**€19.50**

**Seared Organic Salmon**, baby leeks, quince gel, pickled seaweed, champagne drizzle (contains 5,8)

**€26.95**

**Corn Fed Chicken Supreme**, Jerusalem artichoke, goats curd,  
thyme lemon gel, jus drizzle (contains 8,)

**€27.75**

**Ring of Kerry Lamb Rack**, beetroot & blackcurrant, baby rainbow carrots

**Carrig slow cooked lamb hotpot** (contains 8)

**€32.50**

**Seared Scallops**, parsnip puree, lovage infused apple, vanilla chicken veloute (contains 1,2,8)

**€29.95**

**Seasonal Vegetable & Potato selection €3.95**

**Chunky home-cut pommes frites fried in duck fat €3.95**

**Side salad €3.95**

Please see back of menu for the list of allergens and their corresponding numbers.  
Should you have any allergies, it is incumbent on you to advise your order taker.

Gratuities are at your discretion & are appreciated by your Waiting Team  
parties of 5+ will incur a 10% service charge