



# POACHER

R E S T A U R A N T

Sides: € 3.50

Skinny Potato Chips

Spiced Cous Cous

Garden Salad

Sweet Potato Chips

*If you have any dietary requirements, please do not hesitate to inform your waiter/ess for further information and details of the allergens on this menu.*

***Our Beef is 100% Irish***

## Main Course

Anthony Heffernans Dry Aged Rib Eye Steak € 28

Brown Butter Potato Mousseline, Sautéed Greens, Malted Onions, Café de Paris Butter

Pan Fried West Coast Sea Trout € 21

Kohlrabi & Spring Onion Fregola, Baby Spinach, Lemon & Saffron Veloute, Basil Oil

Manor Farm Roasted Irish Free-Range

Chicken Supreme € 19

Popcorn Fried Globe Artichoke, Sweet Corn puree, Squash Gnocchi, Coriander & Pistachio Pesto

Suffolk Black Faced Lamb Chump &

Peppered Tongue € 24

Carrot & Buttermilk puree, Caraway Oat Cake,

Courgette Ribbons, Sweet Port infused Forest Berries

Roscommon Farmed Boer Goat Shoulder &

Pan-Fried loin € 26

Aubergine & Olive Oil Puree, Toasted Buckwheat,

Summer Cabbage, Red Current & Hibiscus Glace

Maple Brined & Slow Cooked Beef Brisket € 21

Flat Leave Parsley Risotto, Fermented Cauliflower, Chorizo Dust, Rosemary Jus

Robin R. J's Wild Atlantic Sea Bream € 27

Sake Pickled Mooli Noodles, Sea Vegetable,

Edamame Beans, Crispy Hand Dived Sea Cucumber,

Sesame, Wasabi & Oyster Sauce