



Please be reminded we have a 2-hour seating policy on reservations before 7:30pm

Starters

Avocado Ponzu €16.00

Compressed cucumber, Nori seaweed, coriander, apple & wasabi sorbet

John Stone Beef Tartare €18.00

Celeriac remoulade, pickled shallots

Castletownbere Crab meat €20.00

rose watermelon, yuzu, Kohlrabi

Crispy Dublin Bay Prawns €20.00

wrapped in spring roll pastry, marinated bean sprout salad, mango & black pepper dressing

Pan Fried Duck Foie Gras €21.00

apple & cinnamon compote, Beluga lentils, smoked duck

Recommended with a glass of Monbazillac, Chateau Vari, 2017, €8.00

Please notify your waiter if you have any allergies, allergen listing available upon request.

All allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

Menus change throughout each season to include the finest of ingredients, so some dishes occasionally vary. Our beef is Irish & we use free range eggs.

Six Course Surprise Tasting Menu €99

Entire table only - subject to availability

Head Chef : Sebastien Masi

Mains

Sea Trout (served pink) €30.00

roasted baby beetroot, goat cheese mousse, aged balsamic vinaigrette

Turbot €42.00

Jerusalem artichoke, truffle mousse, split chicken jus, capers, crispy onions

Veal Loin €36.00

parmigiano gnocchi, peas, morel mushroom sauce, pine kernels

Pigeon Rossini €44.00

Cooked two ways, foie gras, truffle mash, truffle sauce

John Stone Irish Beef Fillet €40.00

celeriac gratin dauphinois, sauce bourguignon

***Vegetarian menu is also available**

Side orders per portion €6.00

roasted carrots & kimchi

truffle arancini & parmigiano

truffle mash

Homemade fries

For the past 22 years 100% (after VAT) of the service charge and gratuities have always been distributed between the team additional to their salary

A discretionary 12% service charge applies for parties of 7 guests or more