



Group Menu €85

Vegetarian menu is also available

Starters

**Avocado Ponzu**

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

**Castletownbere Crab meat**

rose watermelon, yuzu, Kohlrabi

**Crispy Dublin Bay Prawns** wrapped in spring roll pastry, marinated bean sprout salad  
mango & black pepper dressing

**Pan Fried Duck Foie Gras** apple & cinnamon compote, beluga lentils, smoked duck

Mains

**Sea Trout (served pink)** roasted baby beetroot, goat cheese mousse,  
aged balsamic vinaigrette

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

**Veal Loin** parmigiano gnocchi, peas, morel mushroom sauce, pine kernels

**John Stone Irish Beef Fillet** celeriac gratin dauphinois, Bourguignon sauce  
Served medium

Desserts

**Bourbon Vanilla Crème Brulée** made with free range egg

**Praline & Chocolate Tartelette** yuzu & white chocolate ice cream

**Pineapple Carpaccio** Coconut sorbet

**Selection of 3 Farmhouse Cheeses** served with truffle honey & Cheese crackers

**Selection of Tea & Fair-trade Coffee** with petit fours

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 may occasionally vary.

**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**