



GRAHAM NEVILLE'S

LUNCH MENU

STARTERS

*Roast **Dinish** Island Scallops, Maris Piper. Chive Beurre Blanc (€8 Suppl)*

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***St Tola's** Goat Cheese, Beetroot, Walnuts, Fine Herbs and Leaves*

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***Tipperary** Beef Tartare*

MAIN COURSES

Market Fish of The Day, Cevennes Onion, Courgettes, Poitin Sauce

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*Roast **Wexford** Lamb, Fondant Potato, Tomato Confit, Marjoram Sauce*

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*Organic **Castlecomer** Chicken Pithivier, Black Truffe Sauce*

Side Orders

Potato Purée €6 / Seasonal Vegetables €6

DESSERTS

Lemon Curd, Shortbread, Meringue, White Chocolate Sorbet

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***Mahon Falls** Milk Rice Pudding, Tonka Bean, Poached Conference Pear*

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Sheridan's Cheese Selection and Condiments

2 COURSES €42 / 3 COURSES €58

All gratuities added by our generous customers are distributed to all Dax's staff