

À La Carte

To Start

Garry Hinch Exotic Mushroom Soup Parmesan Crouton, Truffle Cream, Tarragon oil	(3W,4,10)	9
Confit Chicken & Black Pudding Fritter Plum Chutney, Daikon, Apple, Yuzu Dressing	(1,3W,4,10,11)	12
Feighcullen Chicken Liver Parfait Killashee Estate Apple Chutney, Hazelnut, Brioche	(1,3W,4,10,11H,GFA)	15
Kilmore Key Seared Scallops Scallops, Caramelised Cauliflower Puree, Crispy Pancetta, Pickled Cauliflower, Curry Oil, Trout Caviar	(2,4,5,10,14)	17
Citrus Cured Salmon, Crab Remoulade Dill Apple, Emulsion, Fennel	(1, 4, 7, 8, 14)	15

Main

Kildare Fillet of Beef Truffle Mash, Caramelised Shallots, Charred Leek, Red Wine Jus	(4,5,10, GF)	42
Feighcullen Duo Of Duck Roast Duck Breast, Puy Lentil & Confit Duck Ragout, Sweet Potato Parisienne, Sweet Potato Purée, Rainbow Chard, Duck Jus	(4,5,10)	37.5
Roast Loin of Wicklow Venison Carrot & Chesnutt Puree, Pickled Beetroot, Parsnip, Cherry & Dark Chocolate Jus	(4,5,10,11)	38
Fillet of Turbot Grilles Gambas, Fennel Ceviche, Samphire, Shellfish & Coconut Bisque	(4, 5, 8,10,14)	38
Miso Marinated Cod Dashi Beurre Blanc, Broccoli Puree, Shitake Mushroom, Sesame Nori Crisps	(3W,4,6,10,12,14)	35
Garryhinch Exotic Mushroom Risotto Jerusalem Artichoke, Tarragon, Parmesan	(4,5,10)	22

Sides all €7

Truffle & Parmesan Chips	(3W, 4, 10)
Creamy Mash Potato	(4,10,G.F)
Tenderstem Broccoli, Hollandaise	(1,4,10)
Harissa Carrots, Coriander Yoghurt	(4,10)



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1) Eggs, 2) Molluscs, 3) Gluten, 4) Sulphur Dioxide, 5) Celery, 6) Sesame Seeds, 7) Mustards, 8) Crustaceans, 9) Lupin, 10) Milk, 11) Nuts, 12) Soybeans, 13) Peanut, 14) Fish, A) Almonds, B) Barley, C) Cashew, GF) Gluten Free, H) Hazelnut O) Oat, R) Rye, VG) Vegan Friendly, V) Vegetarian, W) Wheat GFA) Gluten Free Adaptable