



SAMPLE MENU

Please be aware that as we work with hyperlocal produce and micro-suppliers almost daily, our menu changes often. This is intended as a sample only. Our kitchen work with all major allergens. While every effort is made to avoid cross-contamination, please be mindful of this should you have allergies.

STARTERS

Dressed Doonbeg crab | hash brown | ponzu | apple | watercress

Roast scallops | crown prince pumpkin | yuzu kosho | lemongrass caramel

Manchego royale | artichoke | shimeji mushroom | walnut malt crumb

Chicken liver & foie gras parfait | ginger bread | spiced pineapple

MAINS

Roast monkfish | vadouvan | warm tartar sauce | crispy monkfish cheek

BBQ wagyu beef feather blade | celeriac & truffle | green pepper corn | pearl barley

Sika venison loin | parsnip & vanille purée | braised shank | blackberry

Pecorino & shiitake agnolotti | braised leeks | truffled shiitake | onion consommé

DESSERTS

70% chocolate bar | dark roast espresso | feuilletine | black garlic ice cream

Signature passionfruit soufflé | vanilla bean ice cream | caramelised milk crumb

Artisan Irish and French cheese | fruit & nut crackers | our house chutney

Whipped yuzu meringue | lemon & yuzu confit | cucumber sorbet | yuzu glass