

TABLE D'HÔTE MENU

Three Course €69 per person

TO START

Howth Smoked Organic Salmon

Red onion, caper berries
Chive crème fraîche
Brown soda bread

Wexford potato & Watercress Soup V

Wild garlic & pea pesto

Caesar Salad

Baby gem, Parmesan
Crisp bacon and Cajun chicken

West Cork Rope Mussels

À La Crème, white wine, garlic
Cream, flat leaf

Scallops (€3 Supp.)

Roast bell pepper purée
Watercress, pine nuts
Dry aged pork lardons

Seafood Chowder

Irish fish & shellfish, creamed broth

Burrata

Cured fennel, blood orange
Air dried beef tomato
Blackberry & thyme balsamic pearls

TO FOLLOW

Turbot

Pan turbot fillet, artichoke purée
Broad beans, white asparagus
Baby potato crush, wild garlic oil

Coquilles St. Jacques

King scallops, Gruyère cream mash, samphire

Monkfish

Sugar pit bacon wrapped & roast fillet
Wilted spinach
Mussel, celeriac, apple & potato broth

Chicken Supreme

Parisienne potatoes, baby leek
Rainbow carrots
Tarragon cream

10oz Irish Rib Eye Steak

Peter Hannan's Salt Aged Beef
Shallot mash and seasonal vegetables
Marrow butter, peppercorn sauce or
Garlic & herb butter

8oz Irish Fillet Steak (€10 Supp.)

Gnocchi V

Sprout & sage fricassée, beetroot gel
Braised Paris brown mushroom

TO FINISH

Strawberry Yoghurt Lingot

Yoghurt mousse & strawberry gel encased in white chocolate, sumac & berry gelée

Cherry Clafoutis

Cocoa Atelier chocolate & chilli sauce, custard ice cream

Passion Fruit

Passion fruit mousse, bitter chocolate sauce, mango sorbet

Selection of Wexford Ice Cream V

Vanilla and chocolate Tuile

Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

*12.5% service charge on all parties of 6 or more
All our beef is 100% Irish and fully traceable to source
A full list of allergens available. Please ask your waiter*