

Table D'Hôte Menu

Three Courses €69 per person.

Appetisers

Howth Smoked Organic Salmon

Red onion, crisp capers, chive crème fraîche, brown soda bread

Rope Mussels

West Cork mussels, with a choice of: A La Crème or Red Thai Curry or Saffron Cream

Scallops (€3 Supplement)

Roast bell pepper puree, watercress, pine nuts, dry aged pork lardons

Seafood Chowder

Irish fish and shellfish, creamed broth

Caesar Salad

Shrimp or Cajun chicken

Burrata

Organic Heirloom tomatoes, basil & shallot

Finca oil, balsamic gel

Entrées

Sea Bass

Pan seared fillet, mussel & coconut Thai curry cream,

Baby fennel, sweet potato, coriander oil

Monkfish

Chorizo & fine herb risotto arancini, charged asparagus, caper beurre blanc

Coquilles St. Jacques

King scallops, Gruyère cream and mash, samphire

8oz Fillet Steak (€10 Supplement)

Dry-aged for 14 days, shallot mash, baby summer veg

10oz Rib Eye Steak

Centre cut Hereford Prime Rib, shallot mash, bay summer veg

Chicken Supreme

Parisienne potatoes, baby leek, tarragon cream,

rainbow carrots

Gnocchi V

Avocado pesto, young stem broccoli, sun-blushed tomatoes

Spiced avocado gel



Dessert

Chocolate & Praline Pot

Layered chocolate praline, coconut & marscarpone

Oat crumble, cured strawberries

Lemon Tart

Lemon curd, meringue, raspberry sorbet

Passion fruit

Passionfruit mousse, bitter chocolate sauce, mango sorbet

Selection of Wexford Ice Cream V

Vanilla and Chocolate tuile

Irish Cheese Selection

Please ask your server

Discretionary 12.5% service charge for parties of 6 or more.

Full allergen list available upon request.