

I able D'Hote Menu

Three Courses €55 per person.

Appetisers

Rope Mussels

West Cork mussels, white wine cream

Howth Smoked Irish Organic Salmon

Red onion, fine capers, chive sour cream, brown soda bread

Curried Carrot & Butter Bean Soup **V**

Indian spiced, coriander sour cream

Scallops (€3 Supp)

Pea puree, crisps pancetta, scallop coral sauce

Seafood Chowder

Irish fish and shellfish, creamed broth

Caesar Salad

Shrimp *or* Cajun chicken

French Onion Tartlet

Spiced pear, cranberry & orange dressed rocket



Entrées

Sea Bass Fillet

Purple potato, cauliflower puree, oyster tempura

John Dory

Salt cod brandade, Girolles and Muscat cream, spinach

Coquilles St. Jacques (€5 Supp)

King scallops, Gruyère cream and mash, samphire

10oz Fillet Steak (€8 Supp)

Dry-aged for 14 days, shallot mash, roast roots, mushrooms

10oz Sirloin Steak

Dry-aged in-house for 28 days, shallot mash, roast roots, mushrooms

Chicken Supreme

Parisienne potatoes, baby leek fricassee, tarragon cream, trumpets

Roots Risotto **V**

Beets, parsnip, turnip, rainbow carrots, spiced butter, sprout, sage, Gran Moravia cheese



Desserts

Spiced Panna Cotta

Spiced berry compote, cinnamon tuile

Dark Chocolate Brownie

Baileys Ice cream

Selection of Wexford Ice Cream **V**

Vanilla and Chocolate tuile

Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

Tea & Coffee

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

Full allergen list available upon request.