

FIRE & SOLE EXPERIENCE

€90PP

Iced Seafood Platter

Howth smoked salmon, Dublin Bay prawn cocktail,
Connemara oysters, potted Dingle crab

Or

Spiced Irish Lamb Skewers

Chargrilled lamb fillet, miso and mirin mayo

Sorbet & Champagne

Raspberry sorbet, Nasturtium petals
Champagne topping

Peter Hannan's 9oz Dry Aged Sirloin

Chargrilled, peppered cream, baby Caesar salad.

Or

LAMB

Salt aged lamb cutlets, loin & kidney, broad beans.
Dauphinoise potatoes, grain mustard cream.

Or

Coquilles St. Jacques

King scallops, Gruyère cream & mash, samphire

Or

Turbot

Pan seared fillet, artichoke purée, broad beans
white asparagus, baby potato crush, wild garlic oil

White Chocolate & Raspberry Cheesecake

Butter graham cracker base

Or

Rhubarb & Custard

Vanilla poached rhubarb & baked custard tartlet
pistachio ice cream, candied rhubarb

SAMPLE MENU SUBJECT TO CHANGE

SELECTED MENU AVAILABLE FROM AUGUST 2025 – ALONGSIDE OUR NEW PRIVATE DINING ROOMS



IRISH SHELLFISH EXPERIENCE

€100PP

Black Pudding Oyster

Grilled Connemara oyster
black pudding & thyme crumb

Scallops

Prosciutto wrapped roast Irish sea scallops
blackberry & fig reduction.

Or

Mussels

Champagne steamed, Roaring Water Bay mussels
Fine herb cream

Lobster & Sole

Steamed Dover Sole, lobster & fine herb stuffing
thermidor cream, dried fennel
with seasonal buttered vegetables & baby potatoes

Or

Dublin Bay Prawns & Dingle Crab

Egg Linguine, prawn & brown crab velouté ,
olive tapenade, tomato concassé, parmesan tuile
steamed bay prawn

Deconstructed Pavlova

Summer berries, mascarpone cream,
raspberry sorbet, vanilla meringue

Or

Cherry Clafoutis

Cocoa Atelier chocolate & chilli sauce, custard ice cream

Freshly brewed tea and coffee

Petit Fours

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SOLE'S SHARED EXPERIENCE

€110PP

Ars Italica Oscietra Caviar

Blini's, crème fraîche, red onion, hen egg whites

&

Beef Carpaccio

Dry aged fillet, rocket & crisp shallot rolls

&

Monkfish Skewers

Soy, honey & chili dressing

&

Roast Pear & Blue Cheese

Candied walnuts & port reduction

Surf & turf

Chargrilled Irish Dexter Cotê de Boeuf,

Garlic roast lobster tails

Truffle & Parmesan Fries

Cesar Salad, Sautéed Fine Beans

Irish Cheese Board

With Irish black apple butter, cranberry & hazelnut crackers

Velvet Cloud Cloonbrook

A hard cow's milk cheese with a similar texture to parmesan. Co. Mayo

Ballylisk Triple Cream Smoked Brie

Lightly smoked in beechwood from a Friesian herd. Co. Armagh

Farmview Kearney Blue

Salty, strong blue cheese aged to 8 weeks. Co. Down

Boyne Valley Rathkenny

Manchego style, 6 month matured. Co. Meath

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