

TABLE D'HÔTE MENU

Three Courses + Tea/Coffee
€69

APPETISERS

Watercress & Lovage Soup V

Chive pesto

Howth Smoked Organic Salmon

Red onion caper berries Chive crème fraîche,
Brown soda bread.

Caesar Salad

Baby gem, Parmesan Crisp, bacon,
Cajun chicken.

West Cork Rope Mussels

À La Crème,
White wine, garlic cream, flat leaf.

Scallops (€3 Supp.)

Cauliflower puree, smoked black pudding,
Crisp pancetta.

Seafood Chowder

Irish fish & shellfish, creamed broth.

Burrata

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

DESSERTS

Guinness Cake

White chocolate & coffee ganache, Guinness
sponge, Cacao nibs, toasted almonds,
Guinness reduction

Cheese Pudding

Baked vanilla cheese pudding, strawberry gel,
Orange zest & segments

Key Lime Tart

Lime curd, Chantilly cream, pistachio ice
cream, lime gel

Selection of Wexford Ice Cream V

Irish Cheese Board (€7 supp.)

Cranberry and hazelnut crackers, Irish black
apple butter

ENTRÉES

Sea Bass

Pan seared fillet, Ratte potato, cauliflower puree,
Oyster tempura.

Fish 'n' Chips

Beer battered cod, Minted pea purée, Tartar
sauce.

Fish Pie

Irish fish & shellfish, creamed vegetable broth,
Cheddar mash.

Coquilles St. Jacques

King scallops, Gruyère cream mash, samphire

Monkfish

Roast fillet, chorizo & fine herb risotto arancini,
Charred asparagus, caper beurre blanc.

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

Risotto V

Fine herb & Italian cheese arborio, sautéed kale.
Wild mushrooms, beetroot gel.



Side Dishes 7.50

Irish baby potatoes in herb butter

Shallot mash, seasonal vegetables V

Fries V

Sweet potato fries V

Baby Caesar salad

Tender stem broccoli, toasted almonds V



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12.5% service charge applies to all parties of 6 or more