



STARTERS

Garden Pea Soup

Bacon jam, parmesan cream, homemade bread sticks (1A, 7, 9, 12)

Buffalo Mozzarella Panna Cotta

Heirloom tomato salsa, cucumber gel, focaccia crisps (1A, 7, 12)

Whiskey & Dill Infused Goatsbridge Trout

Wasabi emulsion, ponzu, fennel, trout caviar (4, 6, 12)

Ndjua Arancini

Pecorino, chimichurri emulsion, red pepper

(1A, 3, 7, 9, 10, 12)

MAIN COURSES

Braised Pork Neck

Cider jus, Swiss chard, baby turnip, crackling (7, 9, 12)

Glin Valley Chicken Supreme

Wild garlic and cream sauce, baby onion, garden peas, frisée, morel (1A, 3, 7, 12)

Pan-Fried Cod

Yuzu beurre blanc, samphire, broad beans, fennel, caviar, yeast crust (4, 7, 9, 12)

Tomato Risotto

Tomato textures, goat's cheese mousse, onion gel (7, 9, 12)

DESSERTS

Warm Chocolate Fondant

Brandy snap, caramel, vanilla ice cream (1A, 3, 7, 12)

Blackcurrant Pavlova

Meringue, blackberry gel, vanilla ganache (1A, 3, 7, 12)

Raspberry Sphere

Vanilla sponge, raspberry textures, chocolate aero (1A, 3, 7, 12)

Selection of Ice Cream & Sorbets (1A, 3, 7)

SIDES

Fries **€6.00** | Truffle Fries (3, 7) **€7.50** | Creamed Potato (7) **€6.00**

Guyère Mash Potato (1A, 7) **€7.50** | Glazed Carrots (12) **€6.00**

Goat's Curd Salad, Fennel, Blood Orange, Baby Radish, Frisée (7, 12) **€8.50**

Miso & Lemon Glazed Leeks, Pistachio (6, 8G, 12) **€7.50**

Tenderstem Broccoli, Yuzu Yoghurt, Smoked Almonds, Nduja Oil (7, 8A) **€7.50**

Please let your server know if you have an allergy to any food even if it is not contained in the dish.

Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews, E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut), I = chestnuts, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs