

caviar & crudos

egg toast, caviar, herbs (1A,4,7,8)	48
tuna tartare, avocado, spicy radish, ginger marinade (1A,8,10,13)	19
organic irish salmon crispy sushi, chipotle mayonnaise, soy glaze (1A,7,8,10,13)	16
beef carpaccio, lemon oil & mushroom (4)	21

appetisers

burrata, cranberry compote, basil (1A,4,13)	18
seared foie gras, winter truffle, endive, pear vinaigrette (1A,3B,4,7,13)	22
winter greens, black truffle caesar salad (1A,4,7,8,12,13)	19
spice crusted Castletown Bere scallops, celeriac, wasabi (1A,4,6,8,9,10,13)	22

pasta

mushroom walnut bolognese, rigatoni, celery, mint (1A,3H,9,13)	22
rigatoni with meatballs, smoked pepper-tomato ragu (1A,4,7,13)	27
lumache pasta, atlantic shrimp, spicy tomato sauce (1A,5D,7,13)	29

land & sea

pan roast skeaghanore duck breast, honey hibiscus glazed squash (4,9,13)	34
aubergine francese, tender leek, calabrian chilli & rose (4,13)	29
fillet of beef, roasted brussels sprouts, miso mustard (4,10,12)	48
spice crusted venison, chestnuts & red cabbage (4,9,13)	48
wild halibut, lemon crumble, cavolo nero, mash (1A,3A,4,8)	39
organic Irish salmon with truffle crumb, apple puree & truffle vinaigrette (1A,3B,4,8,9,13)	33

sides

brussels sprouts. smoked bacon & pear (13)	7
mashed potato (4)	6
french fries with herbs	6
market carrots, roast garlic paprika (4)	7

tasting menu

egg toast, caviar, herbs (1A,7,8)
tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)
wild halibut, lemon crumble, cavolo nero, mash (1A,3A,4,8)
pan roast duck breast, honey hibiscus glazed squash (4,9,13)
spice crusted venison, chestnuts & red cabbage (4,12,13)
gingerbread souffle, vanilla, cranberry (1A, 4, 7)

wine pairing with each course

chateau la coste, la bulle, sparkling rosé, provence, france, nv
stoneleigh, rapaura series, marlborough, 2022
babington brook, south east, australia, 2023
zorah, karasi, vayots dzor, armenia, 2020
colonia de las liebres, altos las hormigas, mendoza argentina, 2023
disznóko, tokaji aszú, 5 puttonyos, tokaj hungary, 2013

premium wine pairing

taittinger brut prestige rosé, nv.
dreissigacker, vintages, rheinhessen, germany, nv
philippe le hardi, `en vesveau`, saint-aubin, burgundy france, 2021
maison les alexandrins crozes hermitage, rhône valley france, 2020
domaine antonin guyon, chambolle-mussigny clos du village, 2020
Irish whiskey - midleton very rare 2023

149 per person

75 per person

150 per person

desserts

citrus pavlova, blood orange sorbet (4,7)

hibiscus poached pear, gianduja ice cream, caramelised puff pastry (1A, 3A,3B,4,7)

gingerbread souffle, vanilla, cranberry (1A,4,7)

apple confit, green apple jus, whipped creme fraiche (1A,3A,4,7)

warm chocolate cake vanilla ice cream (1A,4,7,10)

ice cream and sorbet (4, 7)

12

3 per scoop

dessert cocktails

irish coffee

jameson whiskey, coffee, cream (4) 8

peach

rinquinquin a la pêche apéritif, lillet blanc apéritif, ruby peach sorbet (13) 16

passion fruit 0%

ceder's rose non-alcoholic spirit, pierre zéro sparkling chardonnay
vanilla cordial, passion fruit sorbet (13) 10

dessert wines

70 ml bottle

sauternes

château gravas, bordeaux, 2019
semillon (13) 12 64

château d'yquem, 1er cru classé supérieur, bordeaux, 2007
semillon, sauvignon blanc (13) 80 820

tokaji

disznóko, tokaji aszú, 5 puttonyos, tokaj hungary, 2013
furmint, zéta, hárslevelu (13) 22 155

jerez

valdespino, el candado, spain
pedro ximénez, v, vg, (13) 9 88

port wines

taylor's fine ruby port, nv
touriga nacional, touriga francesa, tinta roriz, tinta barroca and tinta
cão (13) 7 70

taylor's lbv, douro, 2019
tinta roriz, tinta barroca, touriga nacional, touriga franca (13) 8 79

taylor's 10 year old tawny port, douro
tinta roriz, tinta barroca, tinta cão, touriga nacional, touriga franca
(13) 11 110

taylor's golden age 50 year old tawny port, douro
touriga nacional (13) 45 495

madeira wine

justino's madeira 5-year-old, portugal
malvasia (13) 10 97