To elevate your dining experience, our Sommelier has thoughtfully
selected a Champagne to complement these dishes

Monkfish Ceviche   16.00
with Grapefruit, Wakame and Shaved Radish *(4, 12)*
   🌸 **Ruinart Blanc de Blanc**   45.00

Rossmore West Cork Oyster   24.00
Served with Shallot Mignonette and Brown Soda Bread *(1, 12, 14)*
   🌸 **Lanson Le Rosé Est 1760**   28.00

Chicken Liver Parfait   15.00
Served with Crispy Brioche and Pickled Shallots *(1,3,7)*
   🌸 **Lanson White Label Sec Est 1760**   32.00

Arancini of Garryhinch Mushrooms   16.00
with Black Truffle *(1,3,7,9)*
   🌸 **Lanson Père Et Fils Brut Est 1760**   24.00

10g Oscietra Caviar Imperial   80.00
with Chive Blinis and Crème Fraîche *(1,2,7)*
   🌸 **Lanson Rose**   28.00

Slow-cooked Braised West Cork Beef Bon Bons   16.00
Served with Smoked Onion Mayonnaise and Local Cress. *(1,3,7,9)*
   🌸 **Billecart-Salmon Rosé**   35.00

Seafood Platter   28.00
Ballycotton Smoked Salmon, West Cork Crab,
Hot Smoked Salmon, Fresh Water Prawns in Marie Rose Sauce,
Irish Rock Oyster, Smoked Mackerel and
Hayfield Manor Soda Bread *(1,3,4,7,12,14)*
   🌸 **Dom Pérignon Brut 2012/2013 Est 1921**   120.00

Parmesan and Truffle Fries   10.50
Freshly Shaved Truffle, Parmesan and Truffle Oil *(1,7)*
   🌸 **Bollinger "Spécial Cuvée" Brut N/V 1829**   35.00

DESSERTS

Dark Chocolate & Coffee Delice   14.50
Baumkuchen, Chocolate Shortbread, Capuccinno Gel
& Espresso Ice Cream
(13,7,8)

Citrus Cheesecake   14.00
Biscuit Crumb Base with Puff Pastry Layered, Plum Compote
Lemon Sorbet
(1,3,7)

Warm Traditional Malva Pudding   14.00
Pineapple and Mango Compote, Mango Gel
Creme Anglaise & Vanilla Ice Cream with Fritelle
(1,3,7)

Selection of Irish Cheese   15.50
Red Onion Chutney, Vintage Mature Cheddar,
Gubbeen Smoked Carrigaline, Brie and Cashel Blue
(1,3,7,12)

*For pairings with your dessert
please ask one of our team members.*