

Appetizers

Plum Tomato Soup

Basil Foam with a Parmesan Tuile
(7,9)

Pistachio Rolled Goats Cheese

Dressed Leaves, Date & Orange Salad with
Orange Dressing (7,8))

Beetroot Cured Salmon

Chive and Mustard Potato Salad with
Dressed Pea shoots (3,4)

Entrées

Grilled Fillet of Salmon

On a Bed of Saffron Orzo Pasta with a
Shellfish Ragout and Prawn Bisque Espuma
(1,2,3,4,7,9,14)

Free Range Chicken Supreme

Rosemary Fondant, Charred Baby Gem,
Petit pois a la Francaise (7,12)

Asian Style Arancini

Marinated Fennel Slaw, Curried Cashew Nuts
with a Lime and Coconut Broth (8,9,12)

Sweet Delights

Banana & Chocolate Chip

Bread & Butter Pudding

Crème anglaise with Roasted Banana Ice-cream
(1,3,7,8)

Cork Jersey Buttermilk Panna cotta

Fennel, Fig,
Orange Compote & Clementine Sorbet (7)

Dark Chocolate Tart

Blood Orange Textures with
Blood Orange Sorbet (1,3,7)

A Refreshing Accompaniment

White Wines

	Glass	Bottle
Pinot Grigio, Italy	€8.50	€32.00
Sauvignon Blanc, NZ (Marlborough)	€9.80	€38.00
Godello, Spain	€10.20	€40.00

Red Wines

Cabernet Sauvignon, France	€8.50	€32.00
Rioja Crianza, Spain	€8.50	€33.00
Malbec, Argentina	€8.90	€34.00

Bubbles

Prosecco DOCG Valdo	€14.50	€50.00
Henriot, Brut	€19.50	€100.00
Bollinger "Special Cuvée" Brut	€22.00	€145.00

Eat Your Vegetables!

- Truffle Scented Skinny Fries
- Chunky Chips
- Rocket, Balsamic & Parmesan Salad
- Glazed Tarragon Carrots
- Steamed Broccoli with Almond Butter
- Sautéed Garlic New Potatoes
- Creamed Mash Potato

€4.50 EACH


€30 per person 2 course with tea or coffee

€38 per person 3 course with tea or coffee

Service charge of 10 % applies to Parties of 8 or more

Please advise your server of any allergies when placing your order.

Gluten (1),Crustacean (2), Egg (3), Fish (4),Peanuts (5), Soybeans (6),Dairy (7), Nuts (8), Celery (9), Mustard (10), Sesame Seeds (11), Sulphurs (12), Lupin (13), Mollusc (14)

 Coeliac (other dishes may be amended to be suitable for coeliac)

 Vegetarian