

- APPETISERS -

INGNITED BY SHALLOW WATERS & DEEP OCEAN

SEARED KING SCALLOPS 15
Romesco, cherry tomato, yellow pepper puree, chorizo jam
(2, 6, 3, 5, 14)

CURED AND TORCHED SEABASS 14
Radish, sea herbs, squid ink emulsion, finger lime, keta caviar
(6, 5, 10, 14)

INNOVATION FROM THE LAND

BONE MARROW AND OXTAIL CROQUETTE 13
Fermented garlic, red chicory, pickles, horseradish foam
(3, 10, 11, 12, 14)

INSPIRED BY BOTANICA

GREEN ZEBRA TOMATO CONSOMME 12
Tomato concassé, celery, cucumber, bloody Mary jelly
(14)

- ENTRÉE -

INGNITED BY SHALLOW WATERS & DEEP OCEAN

LEMON SOLE	29
Ballymakenny potatoes, mussels, clams, sea herbs (5, 6, 8, 11)	

INNOVATION FROM THE LAND

DUO OF BEEF (€7 SUPPLEMENT)	37
Fillet of beef, braised short ribs, runner beans, bone marrow butter, sweet potatoes (8, 11, 14)	

CORN FED CHICKEN	31
Creamed leeks, garlic scrapes, fondant potato, truffles (8, 11, 12)	

INSPIRED BY BOTANICALS

MUSHROOM AND PECORINO AGNOLOTTI	26
Wild mushroom, courgette pappardelle, courgette flower (11)	

- ACCOMPANIMENTS -

DUCK FAT PARMENTIER POTATOES	5.50
SUMMER GREENS	5.50
TRUFFLE POMME PUREE	5.50
JAPANESE LEAF, RADISH AND BLACK ONION SEED SALAD, TOASTED MUSTARD SEED VINAIGRETTE	5.50

- DESSERT -

SALTED CHOCOLATE DELICE Textures of raspberries, pistachio gelato (2, 3, 7, 10, 11)	12
MANGO & WHITE CHOCOLATE CHEESECAKE Polenta & orange sponge, passion fruit pastilles (3, 7, 10, 11)	12
SELECTION OF ICE CREAMS Please ask your server about our home made flavours (10, 11)	10
IRISH FARMHOUSE CHEESES (€3 SUPPLEMENT) Selection of artisan Irish cheeses, pear chutney and water biscuits (2, 3, 11)	13