



FAHRENHEIT

-TABLE D'HÔTE MENU-



SPRING VEGETABLE CONSOMME

Parisienne of spring vegetables, crispy polenta, miso jam, kale powder
Contains Allergens (6,9, 12)

ANDARL FARM PORK BELLY

Spiced red cabbage, caramelized apple puree, cider reduction, crispy pork skin
Contains Allergens (7, 9, 10, 12)

ATLANTIC SALMON

Brioche, caper berries, seaweed, dill & yogurt emulsion, cucumber broth
Contains Allergens (1, 3, 4, 7, 9, 12)

HEIRLOOM TOMATO & ASPARAGUS

Concasse of tomato, confit cherry tomato, quinoa, black olive crumble, smoked olive oil
Contains Allergens (1a,2, 7, 9, 10, 12)



BEEF STRIPLOIN

Hasselback potato, smoked garlic puree, young leeks, navettes,
Café de Paris butter, bone marrow jus
Contains Allergens (7, 9, 10, 12)

MAGRET OF DUCK

Duck leg croquette, heritage carrots vichy, oyster mushroom, rosemary & plum jus
Contains Allergens (1, 3, 7, 9, 12)

SEARED SEA BREAM

Fricassee of new season vegetables, Alsace bacon, clams, oyster emulsion, sea greens
Contains Allergens (4, 7, 9, 12)

CARAMELIZED CELERIAC

Celeriac puree, carrot & onion rosti, potato, aged balsamic
Contains Allergens (7, 9, 12)



ELDERFLOWER PANNA COTTA

Caramelised peach, raspberry gel, pistachio shortbread
Contains allergens (1a, 3, 7, 8d, 12)

CALLEBAUT DARK CHOCOLATE TART

Callebaut 54% dark chocolate, salted caramel, kumquat, clementine sorbet
Contains allergens (1a, 3, 7)

FAHRENHEIT CHEESE SELECTION

Selected artisan cheese, fig & muscat confit, quince jelly, biscuits
Contains Allergens (1a, 1b, 1d, 3, 7, 10, 12)

WICKLOW ICE CREAM

award winning selection of ice creams
Contains Allergens (1a, 3, 7)

€42 for Two Courses | €49 for Three Courses