



### **ROASTED PARSNIP VELOUTE**

Sourdough croutons, granny smith apple, white truffle oil  
Contains allergen (1a, 7, 9, 12)

### **SCALLOPS**

Edamame, peas, Alsace bacon, vermouth cream, dill  
Contains allergen (3, 4, 7, 9, 10, 12, 14)

### **ASPARAGUS**

Heirloom Tomato, Sheep Cheese, Tomato Essence,  
Aged Balsamic, smoked almonds  
Contains allergen (7, 8a, 9, 12)

### **DUCK**

Silverhill duck leg terrine, beetroot, chicory, pistachio,  
red wine & raspberry vinaigrette  
Contains allergen (8d, 9, 10, 12)



### **BEEF**

Potato fondant, roast garlic & parsley puree, oyster mushrooms,  
Caramelized onion, Beef Jus  
Contains allergen (7, 9, 12)

### **SEA TROUT**

Ragout of summer vegetables, clams, Corndale farm chorizo,  
roasted tomato passata  
Contains allergen (1a, 4, 7, 9, 12, 14)

### **CHICKEN**

Heritage carrot, new season leeks, chicken & tarragon Jus  
Contains allergen (4, 7, 9, 12)

### **SUMMER VEGETABLE RISOTTO**

Asparagus, Sugar Snaps, Pecorino Tuille,  
(7, 9, 12)



### **MANGO PANNA COTTA**

Pineapple Yuzu Gel, Mango & Pomegranate Salsa,  
Mango Sorbet, Roasted Coconut  
Contains allergens (7, 12)

### **CHOCOLATE**

Tonka Bean Quenelle, Chocolate Sponge, Chocolate glacage,  
White Chocolate Ganache, Fresh Raspberries  
Contains allergens (1a, 3, 7, 8c, 12)

### **WICKLOW ICE CREAM SELECTION**

Award winning selection of Ice Creams  
Contains Allergens (3, 7)

### **FAHRENHEIT CHEESE SELECTION**

Selection of artisan Cheese, Fig Chutney, Quince Jelly, Biscuits  
Contains Allergens (1a, 1b, 1d, 3, 7, 10, 12)

**€42 for Two Courses | €49 for Three Courses**