



FAHRENHEIT

SUNDAY MENU

CHESTNUT MUSHROOM VOLUTE

Pickled shimeji, white truffle oil

ARANCINI

Sundried tomato, tomato salsa, parmesan, mustard emulsion

SMOKED SALMON

Beetroot espuma, Pickled Beetroots



SAFFRON POLENTA

Textures of cauliflower, raisin puree

BREAST OF IRISH CHICKEN

Date and apple puree, fondant potato, cabbage, mushroom sauce

IRISH SALMON

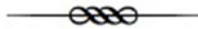
Bisque, pomme anna, fennel, broccoli

FEATHERBLADE OF BEEF

Mashed potatoes, honey roast carrot and red wine jus

ROAST LEG OF LAMB

Duck fat potato, honey roast carrot and red wine jus



PASSION FRUIT AND WHITE CHOCOLATE CREMEAUX

Graham cracker, mango, chocolate soil

BLACKBERRY PARFAIT

Green apple sponge, honeycomb, apples & vanilla

DARK CHOCOLATE MOUSSE

Yoghurt sorbet, milk chocolate fudge

SELECTION OF ICE CREAMS

Please ask your server about our home made flavours

Lunch: €27.00 for 2 Courses & €32.00 for 3 Courses

Dinner: 38 for 2 courses, 44 for 3 courses

*Sample Menu**