



FAHRENHEIT

TABLE D'HÔTE MENU

CONFIT CHICKEN, BLACK PUDDING & HAM HOCK TERRINE

Pear & saffron puree, hazelnuts, red chard (2, 3, 10, 11, 12, 14)

CHESTNUT MUSHROOM VOLUTE

Pickled shimenjis, white truffle oil (8, 11)

BUTTERNUT SQUASH & GORGONZOLA RAVIOLI,

Spinach, pickled pink shallots, almonds (2, 3, 10, 11)

SMOKED SALMON

Beetroot espuma, pickled beetroots, wasabi foam (3, 6, 11, 12)



RARE BREED PORK

Fillet, slow cooked belly, quince, savoy cabbage, date puree (8, 11, 14)

SAFFRON POLENTA

Textures of cauliflower, raisin puree (11)

SLOW BRAISED FEATHERBLADE

Pearl barley, mushroom puree, glazed root vegetables (3, 8, 11, 14)

WILD IRISH SALMON

Confit baby squid, Dublin bay prawn & licorice bisque, purple potatoes (6, 9, 11)



ASSIETTE OF LEMON

Lemon & ginger cheesecake, lemon parfait, lemon meringue sponge (3, 10, 11)

PANNA COTTA AND STRAWBERRIES

Vanilla cream, macerated strawberries, green tea mousse, shortbreads (3, 10, 11)

WHITE CHOCOLATE CREMEAUX

Poached rhubarb, rhubarb gel & white chocolate soil (10, 11)

SELECTION OF ICE CREAMS (10, 11)

€44 2 COURSES

€54 3 COURSES

INCLUDING TEA OR COFFEE

**sample menu*