



To Start

Step House Chowder
(MK, CY, M)

Free Range Chicken Liver & Foie Gras Parfait
Early Grey Prunes, Bitter Orange,
Bacon & Shallot Brioche (MK, G, E, SP)

Ardsallagh Goats Cheese

Burnt Apple Purée, Walnut, Beetroot Chutney
(MK, CY, N)

Wild Irish Scallop (F, MK, SP, G, M) (Supplement €5)
Celeriac Purée, Smoked Haddock, Cider Beurre Blanc

Gravlax of Salmon
Cucumber Chutney, Citrus Fruit, Fennel (MK, F)

Mains

Feighcullen Duck Breast

Spiced Apricot, Dakion, Choucroute, Duck Sauce (MK, CY, G, E, SP)

Wild Wicklow Venison Loin (Supplement €15)

Pear, Red Cabbage, Parsnip, Mulled Wine Sauce (MK, N, G, CY)

Wild Irish Cod

Cauliflower Puree, Celeriac, Red Wine Sauce (F, MK, CY, SP, G)

All of the above served with Potato of the Day

Sirloin of Hereford Beef (Supplement €10)

Artichoke, Café De Paris Butter, Mushroom (MK, CY, G, E, SP)

Evening Sides €4.50

Seasonal Vegetables

Sautéed Onions or Mushrooms

Side Salad

Chips instead of Potato €2

Desserts

70% Chocolate Cremeux

Cacao Nib Tuile, Peanut Butter Ice Cream
Roast Banana (MK, G, E, N)

Lemon Posset

Plum's, Biscotti Biscuits, Strawberry Sorbet
(MK, G, E, N)

Arabica Coffee Crème Brûlée

Raspberry Sorbet (MK, E)

Apple & Blackberry Crumble

Custard, Vanilla Ice-cream (MK, G, N)

Selection of Irish Cheese

Ardsallagh Goat's Cheese, Mileens, Cashel Blue
Apples & Saffron Relish (MK, E, G, N)

2 Courses €55

3 Courses €65

(Groups over 8 have an 8% service charge)