**Starters**

**Ardsallagh Goats Cheese Parfait €12**

Apple, Almond, Beets, Chicory (mk, cy, n)

**Free Range Pork Pithivier €13**

Apricot, Vegetables A La Greque (mk, g, cy, e)

**Chicken & Foie Gras Parfait €12**

Bitter Orange, Prune, Chicory, Brioche (g, e, n, mk)

**Seared Wild Scallops €16**

Celeriac, Caper, Baby Gem, Beurre Noisette (f, mk)

**Gravlax Of Salmon €13**

Seaweed, Clementine, Yuzu, Avocado (f)

**Mains**

**Sirloin of Hereford of Beef €30**

Mushroom Duxelle, Confit Carrot, Haricot Bean, Bearnaise (mk, cy)

**Seared Halibut €30**

Cauliflower, Caper & Raisin, Confit Lemon (mk, f)

**Taste of Barbarie Duck €30**

Red Cabbage, Chestnut Dauphine, Boudin, Pear (mk, cy, g, e)

**Wild Irish Venison €30**

Pumkin Puree, Apple Relish, Mulled Wine sauce (cy, mk)

**Desserts**

**Passion Fruit Cream €9**

Raspberry Sorbet, Honeycomb, Chocolate Crumb (g, mk, e)

**Walnut Parfait €9**

Tuile, Lemon Curd, Pear Sorbet (n, mk, e)

**70% Chocolate Fondant €9**

Lime Curd, Vanilla Ice Cream (mk, g,e)

**Classic Crème Brûlée €9**

Mango Sorbet, Cocoa Nib Tuile (G, N, MK, E)