

Evening Specials

S T A R T E R

Lobster and Salmon Mousse Tortellini €18.50

Lobster Bisque, Roasted Almonds

Tempura of White Asparagus €13.00

Edamame Salad and Ricotta Cheese

Carrot Risotto €12.50

Prawns, Carpaccio of Marinated Carrots and Carrot Essence

Flaggy Shore Oysters €16.50

Red Onion & Rhubarb,

Mignonette Sauce, Sour Cream

M A I N C O U R S E

Aylesbury Duck Breast from Feighcullen Farm €30.00

(Sous Vide to Medium Rare)

Celery and Black Garlic Compote. Pomme Puree, Green Beans, Flaky Almonds

Wagyu Rib Eye from the Shannon Farm 10 oz €67.00

Potato Churro, Spinach, Capers,

Horseradish and Spring Onion Stew, Onion Confit Jus

Mafalda Pasta €20.00

White Asparagus. Shaved Fennel, Green Olives

D E S S E R T

Cheese Plate €16.50

With Honey, Walnuts, Grapes and Quince Membrillo Jelly

Sticky Toffee Pudding €10.00

Salted Butterscotch Sauce, Nut and Cranberry Clusters,

Vanilla Ice-Cream and Honeycomb

We are unable to provide individual checks for parties over 4 persons.

Please inform your server of any allergies or dietary required

