

CHRISTMAS SET DINNER MENU €65 pp

SNACKS

Smoked almonds €5.5

Nocellara olives €5.5

Carlingford oysters, tomato chilli ponzu (4pcs) €18 / (6pcs) €26

Boyne Valley goat cheese tartlet, pickled shallots, cranberry €9.5 (add Oscietra caviar for €5)

Prawn toast, fennel, cucumber €12

STARTERS

Kilkee crab, crispy prawn, lemongrass foam, squid ink shards (€5 supplement)

Roasted pumpkin, Coolea foam, pumpkin puree, basque dressing, mustard leaf

Juniper cured trout, compressed melon, dill emulsion

Veal meatballs, parsley root, sea rosemary, truffle

Beef cheek agnolotti, potato emulsion, chives, crisps

MAINS

Roast celeriac, celeriac puree, caramelised celeriac jus, pickled shallots

9oz black Angus sirloin, confit onion, pepper sauce, mizuna (€7 supplement)

Monkfish, chanterelles, potato veloute, trout roe

Short Rib, carrot fondant, puree, pickles

SIDES

Crispy spuds, confit garlic aioli €6.5

Roast heirloom carrots, carrot pesto, dukkah €6.5

Roast brussel sprouts, kimchi ketchup €6.5

DESSERTS

Sticky toffee pudding, toffee sauce, mascarpone ice cream

Cais na tire brulé, grape, apple, almond, crackers

Pine ice cream, ginger bread crumb

Fruit and veg supplied by Keelings, Co. Dublin & Abercorn farm Co. Wicklow. Beef from JJ Young, Co. Kildare, 100% Irish beef. Fish from Wrights of Marino Co. Dublin. Menu is subject to change. Service charge of 12.5% on parties of 5 and more. Tips are evenly distributed amongst staff. Please ask a member of staff if you would like to see our food intolerance or allergy menu.