

Evening Menu - Chef Daniel Skukalek

SHARING FOR TWO €8

House Baked Sourdough, Cultured Onion Butter
or

Marinated Mixed Olives, Spiced Almonds

Starters €18

Quinoa, Lentils & Chickpea Salad

Roasted Squash, Courgette, Spinach & Feta with Sundried Tomato Dressing & Pecan Nuts

Wild Mushroom Parfait

Rosemary Focaccia, Pickled Girolles, Pearl Onions & Egg yolk Gel

Seafood Terrine

Octopus, Organic Salmon, Smoked Mackerel, Saffron Baby Potatoes,
Kumquat & Preserved Kohlrabi

White Butter Bean Hummus

Spiced Bulgur with Edamame Tabbouleh, Confit Cherry Tomatoes & Almond Cracker

Thornhill Duck Leg Confit

Smoked Chestnut Espuma, Celeriac Remoulade, Sour Cherry

Main Courses

Paccheri Pasta €30

Green Peppercorn, Roast Garlic Sauce, Semi-Dry Plum Tomatoes,
Basil Pesto and Pecorino Romano Cheese

Chicken Supreme €36

Parmesan Foam, New Season Tenderstem Broccoli with Pinenuts, Raisin Salsa

Pan Seared Monkfish €39

Potato Dumplings, Haricot Beans with Artichoke Cream, Apricot & Tomato XO Jam

Wild Irish Venison Loin €40

Caramelised Carrot Puree, Parsley Mash, Beetroot & Chocolate Jus

IRISH GRASS FED DRY AGED BEEF

28 Day Dry Aged John Stone 10oz Sirloin Steak €45

Courgette Salad, Furikake, Baba Ghanoush, Triple Cooked Fries, Devil's Butter or Pepper Sauce

SURF'N'TURF To Share €125

28 Day Dry Aged John Stone 32oz Cote De Boeuf

Grilled Dublin Bay Prawns, Seasonal Salad, Truffle Fries, Devil's Butter and Pepper Sauce

Dinner Menu Supplement – €17.50 Per Person

Sides to Share €8

Seasonal Leaves, Cherry Tomatoes, Cucumber, Maple Mustard Dressing

Honey Glazed Carrots, Whipped Feta, Sunflower Seeds

Truffle Fries, Parmigiano Reggiano (**€3 supplement**)

Sauté Pak Choi, Garlic, Chilli, Ginger Sauce

Crushed Baby Potatoes, Basil Pesto

Triple Cooked Potato Fries