



—Starters—

Soup of the Evening

Guinness bread and Cuiinneog handmade butter

Macroom Buffalo Mozzarella & Heirloom Tomatoes

pickled red onion, basil, sourdough croutons, basil oil

Blue Fin Tuna Niçoise

olive tapenade, devilled eggs, white balsamic dressing

Foie Gras & Duck Liver Parfait

spiced pear, port jelly, warm brioche

—Main Courses—

Roast Supreme of Sean Ring's Chicken

salt baked and crushed turnip with squash, beluga lentil brunoise, balsamic red onion

Fillets of Seabream

potato fondant, broad beans, shaved fennel salad, mussels, smoked chowder cream

Rump of Wicklow Lamb

summer ratatouille, aubergine purée, garlic mash, harissa jus

8 oz Hereford Prime Striploin of Beef

watercress, skinny fries, classic peppercorn cream

—Desserts—

Chilled Mango Parfait

coconut sponge, mango & chilli salsa

Warm Valrhona Chocolate Brownie

hazelnut praline mousse, chocolate crumb, vanilla ice cream

Wexford Strawberries

Set custard, honeycomb, lemon sponge

€ 49.50 pp + 12.5% discretionary gratuity