

Set Lunch Menu



-Starters-

Soup of the Day

Hugo's treacle bread, homemade Mungo Murphy's seaweed butter

Whipped St.Tola Goat's Cheese

glazed Irish heritage carrots, pickled carrots, hazelnuts, spiced filo de brick

Howth Smoked Salmon

chive cream cheese, caper and dill dressing

-Mains-

Slow Cooked Short Rib of Irish Beef

pomme mousseline, cabbage, shallots, red wine jus

Lemon and Thyme Ring Farm Chicken Breast

asparagus, broad beans, chicken and kombu jus

Baked Fillet of Atlantic Cod

spinach, salt baked baby potatoes, salsa verde

Wild Garlic and Butternut Squash Risotto

fermented black garlic, aged parmesan, pickled pearl onions, ricotta

-Desserts-

Buttermilk Panna Cotta

Raspberry jelly, shortbread biscuit

Carrot Cake

cream cheese frosting, caramelised walnut crumbs, clementine Ice Cream

Citrus Eton Mess

lemon curd, shortbread biscuit, meringue, burnt preserved lemon

Allergen information available at reception, please advise your server if you have any dietary requirements.