

A LA CARTE EVENING

Evening 7pm – 10.30pm



LARDER KITCHEN

Homemade bread board selection, flavoured butters, organic virgin olive oil ...€6 (serves 2 people)

Baked goat's cheese, Iberian ham & wild mushroom wellington...€15

Roasted Foie gras, toasted orange & chocolate bread, walnut crumble, celeriac puree...€18

Deconstructed bouillabaisse, hand dived scallop, mussels, gambas & lobster veloute. Bread included...€17

One of Steven's signature dishes

Famous Geranium crispy duck salad, oriental dressing, pomegranate...€13

King prawn cerviche, lime, chili, coriander...€14

Hand dived scallops, mango, papaya, seaweed, chili, caviar...€19

FISH KITCHEN

Large gambon prawns, open lasagna, spiced tomato dressing...€26

Chef's freshly caught fish special (Your server will inform you)

National Lobster (half) thermidor dressing, asparagus & prawn brandade...€29

MEAT KITCHEN

Aged grass fed Galician beef, wild mushroom tortellini, baby spinach, red wine dressing...€28

Or Tornedos Rossini style with foie gras & truffle...€34

Roasted leg of milk fed (lechal) Spanish Lamb, carved at your table, rosemary potatoes, asparagus, mint juices ...€28

Famous Geranium slow cooked duck breast, cherry juices, roasted squash, savoy potato, kale...€25

One of Steven's signature dishes

Free range chicken roulade, wild mushrooms, black garlic, parmesan & truffle mash...€25

Wild venison surf n turf, gambas, honey carrot puree, venison bon bon...€29

One of Steven's signature dishes

VEGETERIAN KITCHEN*

Spiced crispy tofu, asparagus cassoulet, dashi, trompette mushrooms, noodles, basil...€25

SIDES

+ Cauliflower cheese...€7

+ Griddled asparagus, basil oil & maldon...€6

+ Steamed new potatoes, garlic butter ...€5

+ Sautéed garlic potatoes €5

+ Garlic & Jalapeño broccoli, pumpkin seeds...€6

*** Other vegetarian & gluten free dishes available on request, please ask**

DESSERTS

Banana cheesecake, dulce de leche...€10

Chocolate marquise, coconut cream...€10

Deconstructed summer pudding...€10

Greek yoghurt, panna cotta, macerated strawberries...€10

Valrhona milk & dark chocolate mousses, summer fruits...€12

Homemade mini Petit Four selection (8 pieces)...€10

Handmade French Macarons, assorted flavours (6 pieces)...€6

Irish coffee with Jamesons...€8.5

CHEESES

A selection of 4 local & international aged cheeses...€15
(with Artisan biscuits & membrillo)

Polite Notice:

If you do not order a starter you may have delays as most of the main courses take 40-45 mins to prepare.

We would like our little restaurant to be an informal but amazing dining experience. Although Steven is a former Michelin star chef our restaurant is small & intended to be more casual & eccentric than Michelin star. Steven cooks for you personally using as many local ingredients as possible thus please allow time for your dish to be made. We think of you as a VIP chef's table experience, not just another table!

We have a smoking area outside and we usually hold a selection of good cigars & vogue cigarettes.