

TO START

Amuse de Chef <i>Changes daily please speak to your waiter</i>	€9
Bread Board <i>Selection of delicious home-made breads. Serves 2 people</i>	€6
Lobster Tail <i>Baked in its shell, thermidor, lobster reduction, white truffle oil, caviar</i>	€28
Terrine <i>Confit campo chicken & black pudding, picallili, walnut bread</i>	€16
Duck <i>Famous salad, pomegranate, mild chilli & spices</i>	€17
Shellfish <i>Prawns, Scallop, Galician clams, lobster bisque foam</i>	€19
Asparagus <i>Goats cheese custard, beetroot, tapenade, baby onions</i>	€16
Quail <i>Mini pithivier, truffled duxelle, foie gras, kale, truffle cream</i>	€17
Organic Salmon <i>Home smoked, pickled cucumber, wasabi emulsion</i>	€17

TO FOLLOW

FISH

Sea Bass <i>Wild Atlantic, Galician clams, samphire, wild mushrooms, spices, truffle cream</i>	€28
King Prawns <i>Gnocchi, spicy romesco sauce, micro basil, rocket pesto, parmesan</i>	€29
Bouillabaisse <i>Lobster claw, clams, scallops, prawns, asparagus, aioli puree, lobster bisque</i>	€32

MEAT

Galician Beef <i>Aged award winning beef, wild mushrooms, carrot puree, smoked black garlic, truffled mash, foie foam</i> Add Foie Gras - €7 supplement	€32
Chicken <i>Campo from Cordoba, spiced lentils, pomme puree, peppercorn jus, charred asparagus</i>	€26
Lamb <i>Organic from Kilkenny, souvide loin, mini navarin, mint jelly, green beans, local olives</i>	€31
Wild Venison <i>From Toledo, wellington style, chocolate jus, cauliflower puree, samphire</i>	€32
Duck <i>From Galicia, slow roasted, szechuan spices, vegetable crepe, orange pure</i>	€28

TO FOLLOW CONTINUED

VEGETARIAN

Pithivier €26
Wild mushroom & chestnut pie, spinach puree, etuvee baby carrots, truffle cream

VEGAN

Haggis €26
Spiced lentils, wild rice, herbs, mild chilli, ginger, coconut curry

Risotto €26
Wild mushrooms, truffles, roasted cauliflower, asparagus, vegan cheese

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

SIDES

Organic Green Beans Spring Onions & Chilli.....€7

Organic Asparagus With Micro Basil & Maldon Salt.....€8

Cauliflower Cheese.....€8

Crushed New Potatoes With Gremolata.....€7

Crispy Garlic Potatoes.....€6

Polite Notice:

Main course takes 40-45 minutes
wait time without starters.

10% service charge applies.

TO FINISH

Nanny Joy's Sticky Toffee Pudding €12
Chef Steven Saunder's Mother classic dessert. Served warm

De-Constructed White Chocolate Cheesecake €12
Mango puree & sorbet

Michele's Vanilla Panna Cotta €12
Raspberry & rose infused soup

Chocolate Mousse €12
Chocolate brownie, strawberry ice

Danielle's Petit Fours €8
Comprising of 6 pieces

A Selection Of 4 Spanish & International Aged Cheeses €15

VEGAN

Roasted Pineapple €14
Coconut cream, passion fruit & lime