

EVENING A LA CARTE

7PM – 10.30PM

TO START

Amuse de Chef (changes daily) | €9

Homemade Bread Board Serves 2 | €6
Asturiana butter

Quail | €16
Crusty pie, foie gras, reduced quail jus, foie
& truffle cream

Scallop | €22
East meets west, tempura scallop, pan fried
scallop, black pudding fritter, sukiyaki dressing,
apple salad

Prawn | €21
Tartare, mild chilli, coriander, prawn cracker snow,
tahini mousse, pitta, pico de gallo salsa

Duck | €17
Famous salad, chick peas, toasted peanuts, ginger,
chilli, lime & soy

Haloumi | €15
Bloody Mary sorbet, tapenade, smoky tomato
sauce, pickled pepino

Shellfish | €18/29(large)
Steamed mussels, clams & tiger prawns, white
coconut curry

FISH KITCHEN

Fresh Locally Caught Fish of The Day | €28

Large Pacific Prawns | €29
Pesto gnocchi, spicy jerk sauce, wild mushrooms,
green beans, ginger and spring onion

MEAT KITCHEN

Galician Beef Fillet | €31
Mushroom risotto, crispy shallots, souvide
carrot, romesco sauce
Add Foie Gras | €7 supplement

Campo Chicken | €26
Souvide, confit garlic, panko fried, truffle
pomme puree, charred asparagus from Granada

Organic Irish Lamb | €31
Cheese on toast, lamb cutlet, roasted beetroot
& cauliflower, saffron pickle, minted lamb jus

Toledo Venison | €32
Cooked rare, black pudding venison fritter,
celeriac puree, kale, gin & juniper

Slow Cooked Duck Breast | €28
Blackberries, green beans with spring onions,
pecorino mash



Polite Notice: Main course takes 40-45mins wait time without starters.
10% service charge applies.

VEGETARIAN KITCHEN*

Vegetarian Haggis | €26
Spiced pulses, wild mushrooms, herbs, nuts,
roasted carrots & parsnips, vegetable consommé

Wild Mushrooms | €26
Famous risotto, truffle oil, parmesan, crispy
onions, trompettes

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

SIDES

Green beans with spring onions | €6

Asparagus with basil oil
and Maldon salt | €7

Cauliflower cheese | €8

Crispy garlic potatoes | €6

Truffled mash | €8

DESSERTS & CHEESES

Warm Chocolate Fondant | €12
Cherry ice cream

Baked Red Velvet Cheesecake | €12
Chantilly cream, shortbread

Homemade Petit Fours | €6
Chocolate & espresso coffee truffles,
Champagne truffles, Amarula chocolate
truffles, Vanilla Truffles, white chocolate
fudge (4 assorted pieces €6 or €1.5 each)

Raspberry Eton Mess | €12
Raspberry sauce

White Chocolate Mousse | €12
Dark chocolate brownie crumble,
strawberry ice cream

A selection of 4 Spanish & International
Aged Cheeses | €15