

MOTHER'S DAY SET MENU

3-COURSES €49 PER PERSON



STARTERS

Crab Claws

Lambay crab claws / shellfish bisque / chervil / puffed rice / toasted almonds (1,2,7,8) GF*

Burrata

Fresh burrata / shaved fresh truffle / smoked olive oil / chives / charred sourdough (1,7,12) GF*

Slow-Cooked Pork Belly

Soya mirin sake glazed belly / lime zest / pickled kohlrabi / Umi sesame seeds / chicharrón / shiso leaf (6,11,12) GF

Foie Gras Parfait

Duck liver parfait / poached pear / lemon / tarragon / feuille de brick (1,3,7) GF*

MAINS

Chicken Supreme

Charred chicken breast / mash potato / morrel mushroom / leek purée / roast onion / black kale / chicken truffle velouté (7,12) GF

Wild Mushroom Open Ravioli

Garryhinch Wood wild mushrooms / cep dressing / Parmesan cream / lemon gremolata / tarragon / picked shimeji / parsley (1,3,7,12) V

Fish & Chips

Monkfish tempura / pickled vegetable salad / radish / crispy capers / tarragon / saffron aioli / skinny fries (1,3,4,7,12)

Donadea Farm Wagyu Burger

Charcoal-roasted Wagyu burger / milk bun / sautéed onions / crispy shallots / truffle mayonnaise / Hegarty's Cheddar / skinny fries (1,3,7,12) GF*

Turbot on the Bone

Grilled turbot / olive oil mash / roast cauliflower / shellfish bisque / Oscietra Royal caviar / chervil (1,2,4,7) GF

9 oz Sirloin Steak (€5 supplement)

McLoughlin Butchers 28-day dry-aged sirloin steak / peppercorn sauce / truffle jus / choice of one side (7)

SIDES *Add something extra to your dish*

Truffle Fries

€7

Skinny fries / truffle mayonnaise / Parmesan / chives (3,7) GF

Wild Mushroom

€7

Garryhinch Wood wild mushrooms / pasta sheet / cep dressing / Parmesan cream / lemon gremolata / tarragon / picked shimeji / parsley (1,3,7,12)

Arkle Corn Ribs

€6

Spicy red miso corn ribs / black garlic mayo / toasted brown rice / chervil (7,12) GF V

Charcoal-Roasted Tenderstem

€8

Tenderstem broccoli / umami sauce / burrata / toasted almonds (3,6,7,8,12)

DESSERT

Passion Fruit Pannacotta

Citrus pannacotta / passion fruit jelly / passion fruit sorbet / white chocolate & coconut crumble (1,3,6,7,8)

“Cheese Sambo”

Boyne Valley blue / Ballylisk Triple Rose Brie / Mossfield organic mature / grape & apple chutney / truffle honey / Parmesan & pine nut brittle (1,3,7,8) GF

Chocolate Fondant

Vanilla ice cream / toasted hazelnut / chocolate sauce (1,3,7,8) V GF