



# BLAKE'S

Blake's Restaurant presents a modern yet warmly refined dining experience, inspired by classical technique and showcasing the finest Irish ingredients.

Executive Chef Marek Zboril and his culinary team invite you to enjoy a menu thoughtfully composed around seasonality, provenance, and craftsmanship, celebrating exceptional produce sourced from trusted Irish suppliers.

We are committed to sustainability, traceability, and responsible sourcing, proudly collaborating with producers who share our dedication to quality and environmental care.

**€65 per person**

## *Amuse Bouche*

CHEF'S CHOICE

## *To Start*

### RISOTTO OF IRISH BROWN CRAB

Arborio Rice, Aged Parmesan Cheese Foam, Crab Bisque  
*Contains Shellfish, Dairy, Sulphites, Celery*

### BLUEBELL FALLS GOAT'S CHEESE PARFAIT

Poached Rhubarb, Rhubarb Gel, Walnut Crumb, Honey Pearls  
*Contains Dairy, Nuts*

### HAM HOCK TERRINE

Raisin Chutney, Burnt Apple Gel, Parsnip Purée, Mini Brioche  
*Contains Dairy, Sulphites, Mustard, Eggs, Wheat, Celery*

### HICKORY SMOKED & CURED SALMON

Cauliflower Purée, Goatsbridge Trout Caviar, Toasted Pine Nuts  
*Contains Dairy, Fish*

### SOUP OF THE DAY

Homemade Brown Bread  
*Contains Dairy, Eggs, Wheat*

### SPRING TOMATO & CUCUMBER GAZPACHO

Baby Tomatoes, Fresh Peas, Red Chicory, Sourdough Croutons  
*Contains Sulphites, Wheat, Celery*

# Main Course

SLANEY VALLEY LAMB RUMP  
Butternut Squash Purée, Grilled Endive,  
Rosemary & Capers Red Wine Jus  
*Contains Dairy, Sulphites, Celery*

GRILLED FILLET OF LEMON SOLE  
Clams, Tomato & Chive Beurre Blanc  
*Contains Dairy, Sulphites, Fish, Wheat, Mollusc*

GRILLED FILLET OR IRISH 7OZ BEEF (€10 SUPPLEMENT)

OR

SLOW BRAISED IRISH SHORT RIB

Celeriac Purée, Creamed Leek, Braised Shallot Onion, Rich Merlot Jus  
*Contains Dairy, Sulphites, Celery*

FREE-RANGE CHICKEN SUPREME  
Fondant Potato, Sweet Potato Purée,  
Crispy Kale, Bacon & Onion, Red Wine Jus  
*Contains Dairy, Sulphites, Celery*

WILD MUSHROOM GNOCCHI  
Garryhinch Wild Mushrooms,  
Aged Parmesan Velouté  
*Contains Dairy, Sulphites, Wheat, Celery*

FILLET OF ATLANTIC COD

Blue Bay Mussels, Petit Pois, Brown Shimeji Mushrooms, Sauce Bouillabaisse  
*Contains Dairy, Fish, Celery, Crustaceans, Sulphites, Mollusc*

*All main courses are served with a side of potatoes & seasonal vegetables*

# Sides

PARMESAN  
FRIES  
*Contains Dairy*

HONEY GLAZED  
CARROTS  
*Contains Sulphites, Dairy*

STEAMED  
GREENS  
*Contains Dairy*

CREAMED  
POTATO  
*Contains Sulphites, Dairy*

*Seasonal side accompaniments available at €6 each*

# Desserts

## MANGO & PASSION FRUIT CHEESECAKE

Passion Fruit Sorbet  
*Contains Dairy, Sulphites, Wheat*

## CRÈME BRÛLÉE

Raspberry Purée, Irish Shortbread Biscuit  
*Contains Dairy, Eggs, Wheat*

## APPLE & BERRY CRUMBLE

Glenown Vanilla Ice Cream  
*Contains Dairy, Eggs, Nuts, Wheat*

## SELECTION OF IRISH CHEESE

Cashel Blue, Vintage Cheddar, Durrus, Fig Chutney,  
Cheese Biscuits, Grapes, Walnuts  
*Contains Dairy, Eggs, Nuts, Celery*

**Suggested Pairing:** Dow's Ruby Port, Portugal  
€10

## GLENOWN VANILLA & SALTED CARAMEL ICE CREAM

White Chocolate Crumb  
*Contains Dairy, Eggs*

*Tea & coffee with petit fours*



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