

# Amuse Bouche

CHEF'S CHOICE

## To Start

### RAVIOLI OF PARMIGIANO

Burnt Butter Cream, Sage  
Crisp, Aged Parmigiano  
*Contains Allergens 2, 6, 10 (Wheat)*

### HICKORY SMOKED & CURED SALMON

Horseradish Crème Fraîche,  
Goatsbridge Trout Caviar,  
Compressed Cucumber  
*Contains Allergens 2, 9*

### SOUP OF THE DAY

Served with Homemade  
Brown Bread  
*Contains Allergens 2, 10 (Wheat), 12*

## Main Course

### SLOW BRAISED IRISH BEEF DAUBE

Celeriac Purée, King Oyster  
Mushroom, Braised Shallot  
Onion, Rich Bordelaise  
Sauce  
*Contains Allergens 2, 4, 12*

### FREE-RANGE CHICKEN SUPREME

Sweet Potato Purée, Orange  
Glazed Endive, Celeriac  
Fondant, Ruby Port Wine  
Reduction  
*Contains Allergens 2, 4, 12*

### FILLET OF ATLANTIC HALIBUT

Blue Bay Mussels, Petit  
Pois, Brown Shimeji  
Mushroom, Sauce  
Bouillabaisse  
*Contains Allergens 2, 3, 4, 9, 12*

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

## Desserts

### MANDARIN & GRAND MARNIER CRÈME BRÛLÉE

Heritage Shortbread Biscuit  
*Contains Allergens 2, 4, 6, 10 (Wheat)*

### WEXFORD STRAWBERRY MILLE-FEUILLE

Vanilla & Mascarpone Cream,  
Strawberry Compote  
*Contains Allergens 2, 4, 6, 10 (Wheat)*

### APPLE & BERRY CRUMBLE

Glenown Vanilla Ice Cream  
*Contains Allergens 2, 5 (Almond),  
6, 10 (Wheat)*

Please inform us of any allergies, as our produce may contain some of the following:

1 Peanuts, 2 Dairy, 3 Shellfish, 4 Sulphites, 5 Tree Nuts, 6 Eggs, 7 Soy,  
8 Sesame, 9 Fish, 10 Gluten, 11 Mustard, 12 Celery, 13 Molluscs, 14 Lupin

If you have any specific dietary requirements please inform a member of the restaurant team and we will assist you in any way possible.