# 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.

**4-Course Menu — 65 Per Person**

**Two Glasses of Champagne — 30**

## Amuse Bouche

CHEF'S CHOICE

## To Start

SEMI-SMOKED BEETROOT-CURED SALMON
Dill Jelly, Horseradish Custard, Pickled Shallots, Pine Nuts and Herb Tuile
*Contains milk, sulphites, fish, nuts, gluten*

BAKED COOLEENEY GOATS' CHEESE
Poached Pear, Cranberry Jam, Walnut Tuile and Pear Gel
*Contains milk, sulphites, mustard, egg, nuts*

SILVERHILL DUCK LIVER PARFAIT
Morello Cherry Chutney, Port Wine Jelly and Toasted Brioche
*Contains milk, gluten, celery, sulphites*

IRISH BEETROOT TERRINE
Irish Rainbow Beets, Raspberry Gel, Raisin and Onion Chutney
*Contains sulphites*

SOUP OF THE DAY
Homemade Brown Bread
*Contains milk, gluten, celery*

PAN-FRIED ATLANTIC SCALLOPS
Smoked Leeks, Beurre Blanc, Goatsbridge Trout Caviar and Squid Tuile
*Contains milk, fish, sulphites, gluten, molluscs*

# Main Course

IRISH WILD VENISON CUSHION
Parsnip Purée, Baby Beetroot, Poached Blackberries and Madeira Jus
*Contains milk, sulphites, celery*

FILLET OF ATLANTIC STONE BASS
Yellow Coconut Sauce, Blue Bay Mussels, Asparagus and Fried Leek
*Contains milk, fish, celery, sulphites, molluscs*

GRILLED FILLET OF IRISH 7OZ BEEF (10 SUPPLEMENT)
OR
SLOW BRAISED IRISH BEEF DAUBE
Smoked Onion and Chive Purée, Pickled Shimeji Mushroom, Beef Croquette, Bunratty Mead Sauce and Pommes Parisienne
*Contains milk, sulphites, egg, gluten, celery*

FREE-RANGE CHICKEN SUPREME
Spinach Purée, Orange-Glazed Baby Carrots, Black Pudding Bon Bons and Port Jus
*Contains milk, sulphites, barley, celery*

GRILLED FILLET OF LEMON SOLE
Tomato and Mussels, Tarragon Beurre Blanc
*Contains milk, sulphites, fish, wheat, molluscs*

PUMPKIN RISOTTO
Lemon Crème Fraîche, Sage Crisp and Toasted Pumpkin Seeds
*Contains milk, sulphites, celery*

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

# Sides

PARMESAN FRIES
*Contains milk, sulphites*

HONEY GLAZED CARROTS
*Contains milk*

STEAMED GREENS
*Contains milk*

CREAMED POTATO
Contains milk

***Seasonal side accompaniments available at 6 each***

# Desserts

DARK CHOCOLATE & ORANGE DÉLICE
Caramelised Brown Bread Ice Cream, Chocolate Sponge
*Contains milk, egg, nuts, wheat, soy*

WHITE CHOCOLATE & RASPBERRY MOUSSE CAKE
Chantilly Cream, Raspberry Gel
*Contains milk, sulphites, egg, wheat*

WINTER BERRIES CRUMBLE
Glenown Vanilla Ice Cream
*Contains milk, almond, egg, wheat*

SELECTION OF IRISH CHEESE
Cashel Blue, Vintage Cheddar, Durrus, Fig Chutney,
Cheese Biscuits, Grapes and Walnuts
*Contains milk, egg, celery, wheat, nuts*

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

GLENOWN VANILLA & SALTED CARAMEL ICE CREAM
Salted Caramel Sauce
*Contains milk, egg*

*Tea & coffee with petit fours*

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