

Lunch Menu
€45

Squid

Smoked Tomatoes, Black Olive Tuile
Tomato Essence

Organic Chicken

Terrine, Pickled Chanterelles, Parsley Purée
Roast Hazelnut

Crab Cannelloni

Carrot Vinaigrette & Purée, Crab Foam

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Pigeon

Glazed Salsify, Yellow Beetroot Sauce

Stone Bass

Navet Gratin, Fennel Purée & Confit
Star Anise Froth

Hereford Beef

Fillet, Braised Oxtail, White Onion Cream
Girolle Mousse

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Pistachio

Parfait, Toasted Hazelnut Ice-cream
Bourbon Biscuit

Lemon & Lime

Meringue, Lemongrass & Lime Leaf Parfait
Caramelised Basil Custard, Shortbread Cheesecake

Opera Chocolate

Brownie Mousse, Cherry Sundae, Fondant

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Including
Selection of Teas & Coffee
Petits Fours

Please note a 12.5% Discretionary Gratuity will be added to your bill
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