



Local Feast — Summer

Starters

CHOOSE 2

Baked Camembert – summer berry compote, grapes, candied nuts & garlic butter brioche

Beef Crostini – caramelised onion & horseradish cream

Baby Gem Caesar Salad – crispy tempura calamari, aged Parmesan, garlic croutons & classic Caesar dressing

Cured & Torched Beetroot Salmon – celeriac remoulade, beetroot gel, cucumber & fresh herbs

Organic Salmon Fish Cakes – lemon aioli, shaved fennel & pink grapefruit salad, fresh herbs, pickled cucumber & citrus dressing

Seared Atlantic Scallops – cauliflower purée, crispy pancetta, apple & lemon beurre blanc

Citrus-Marinated Mackerel – citrus-infused escabeche, cucumber & fresh herbs

Chicken Roulade – Clonakilty black pudding, roasted asparagus & mushroom sauce

Scotch Egg with Asparagus – soft-centred, grilled asparagus, hollandaise espuma & chive oil

Desserts

Tarte Tatin – caramelised local apple tart with buttery pastry, served warm with vanilla ice cream

Chocolate Brownie – warm brownie, seasonal berries, vanilla ice cream & chocolate sauce

Summer Berry Pavlova – crisp meringue, vanilla cream, fresh Irish berries & berry coulis

Lemon Posset – silky lemon cream with seasonal berries & buttery shortbread

Main Courses

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Pan-Fried Salmon – fondant saffron-braised potato, tomato fondue, lemon foam & seasonal vegetables

Baked Cod – soft herb crust, pan-fried potatoes, spinach, capers, semi-dried tomatoes & tarragon velouté

Thyme-Roasted Wicklow Lamb Rump – white bean ragout with garlic, celeriac dauphinoise & roasting juices

Roast Breast of Irish Corn-Fed Chicken – coq au vin sauce, butternut squash gratin & seasonal vegetables

Braised Feather Blade of Irish Beef – carrot purée, potato rosti, summer greens & red wine jus

Moroccan-Spiced Butternut Squash (Vegetarian) – spiced couscous, lemon & Mediterranean vegetables

Please note

A celebration of Irish produce, seasonal ingredients and fresh European flavours. Dishes and seasonal vegetables may be adapted to availability and quality.