

## **private dinner menu**

### **homemade soup of the day**

Freshly prepared soup of the day, house breads

### **classic caesar salad**

gem lettuce, crisp andard pancetta, focaccia croutons, aged parmesan, smoked caesar emulsion

### **chowder**

smoked fish, shellfish & herbs, white wine fish veloute

### **bailey & kish smoked salmon salad**

mustard leaf, radish, wild flowers, squid ink mayonnaise, lime oil

### **artichoke salad**

baby leaf, marinated cherry tomato, anchovies, violette potato, artichoke pickle onions

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### **10oz gilled sirloin (*€5 supplement*)**

twice cooked fat chips, onion shells, baby leaf salad, bone marrow butter

### **beef cheek**

pomme pureé, honey roasted parsnips, mushroom jus

### **rigatoni**

rigatoni pasta, nduja sausage, caramelised onion & aged parmesan

### **chicken**

corn fed chicken supreme goats cheese pomme puree, mushroom & leek, chicken veloute

### **andarl farm pork belly**

cauliflower & lemon puree, asparagus, shallot, fondant

### **cured & seared cod**

pea, broad bean & asparagus, potato, soya bean hollandaise

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### **coffee jelly**

chantilly cream, biscotti

### **pear bakewell**

pear & almond bakewell, French vanilla anglaise, white chocolate & strawberry ice cream

### **strawberries & cream**

lightly peppered strawberries, lavender infused cream, dehydrated strawberries

### **dessert of the day**

chef's choice

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petit fours with a selection of tea & coffee

**€79 per person**