



To Start

*Homemade Focaccia
Truffle Butter, Sundried
Tomato (WH, MK, SP)*

Appetizer

Seafood Bisque

*Shrimp, Mussels, Clams, Confit Fennel,
Bisque Foam, Smoked Paprika, Seafood & Tomato Bisque,
Dill Basil Oil (WH1, CS, FH, MK, CY, SP)*

Pan Seared Scallops

*Leak & Potato Purée, Smoked Chorizo Dice,
Crispy Onion, Red Chili, Tobiko, Shrimp Crackers
(CS, FH, MK, SP)*

Spiced BBQ Pork Kromeskies

*Blend of Slow Cooked Pork & Tipperary Cream,
Cheese Fried Dumpling Served with Rhubarb Gel,
Butter Toast Brioche, Green Apple, Frisse,
Foie Gras Terrine. (WH1, EG, MK, CY, SP)*

Artichoke & Asparagus Soup

*Madras Curried Spiced Roast Artichoke, Truffle Oil,
Potato Tuile. (WH1, MK, SP)*



Main Course

Ribeye Steak

*Hassel Back Potato, Oxtail Mac & Cheese,
Grilled Mushroom & Slow Roasted Cherry Tomato,
Beef Thyme, Drumshanbo Irish Whiskey Jus.
(WH1, EG, MK, MD, SP)*

Duck Leg Confit & Chicken

*Slow Cooked Sous Vide Chicken Supreme
with 6 hour Duck Leg Confit, Glazed Carrot & Shallots,
Pomme Purée, Carrot Purée, Chicken Jus with Lemon.
(WH1, MK, SP)*

Miso Glazed Halibut Darne

*Served over Confit Purple Potato, Togarashi Spice,
Tender Broccolini, Shrimps, Lemon Grass Cream Sauce,
Fish Roe, Microgreens.
(WH1, CD, FH, MK, SY, SP)*

Vegan

*Layers of Vegetables, Zucchini, Eggplant & Peppers,
in a flavoured Tomato Basil Reduction, Crunch Quinoa,
Mixed Green Leaf in a Truffle Lemon. (VV)*

Dessert

Chocolate Fondant

*Dark Chocolate Fondant with Edible Gold
served with Honeycomb Ice Cream,
Honey Tuile & Chocolate.
(WH1, EG, MK, SP)*

Chefs Special Limone

*Lemon Shaped Cheesecake served with
Salted Cookies Crumb, Popping Candy &
Sicilian Lemon Sorbet.
(WH1, EG, MK, SP)*

Vegan Chocolate Mousse

*Crystal Jelly Mango, Cherry Compote,
served with Edible Flowers.
(VV)*

International Cheese Bites

*Selection of International Cheeses served with
Homemade Marmalade & Crackers.
(WH1, MK, TN, SP)*