

A CELEBRATION OF IRISH FOOD

Our Origins are Green

Ireland is forming a new contract with nature – an Origin Green promise.

Food and beverage producers, farmers and fishermen on the island of Ireland become members of the Origin Green body that has a 100% commitment to an evidence based sustainability program in everything they produce.

We, in turn, work in partnership with Origin Green members to produce menus that showcase natural, finest ingredients from this island of ours.

All our food and beverage prices are subject to VAT at the current rate.

Our dining menus are all based on the selection of freshly prepared bread, one starter, one main course, one dessert, tea and coffee. Our bread is freshly baked in our patisserie kitchen and presented on each table accompanied with herb butter. The price per guest is determined by the choice of main course selected. All our food and beverage prices are subject to VAT at the current rate.

TO START

SOUPS

Celeriac soup, garlic and rosemary croutons, pickled mushroom poured table side

Allergens 1a,7,9

Chicken veloute, crispy sweet corn arancini, onion fondue, poured table side

Allergens 1a,3,7,9,12

Ox tail, barley, carrot, poured table side

Allergens 1d,9,12

Seafood cream, dill potato, baguette crouton

Allergens 1a,4,7,9

Roasted heritage carrot, chervil oil, seeded granola, poured table side

Allergens 1c,b,c,d,8a,b,c,d,f,h,9

VEGETARIAN / VEGAN

Burrata, beetroot, beetroot purée, radischicco, pollen, olive, purple cress, roasted pumpkin seeds

Allergens 7

Gratin aubergine, Irish Brie, sundried tomato, polenta

Allergens 7

Whipped goats cheese, quince, caramelised walnuts, sourdough

Allergens 1a,7,8c,12

Thyme butter roasted celeriac, orange and hazelnut dressing

Allergens 1a,7,8b,9

Tomato tartare, tomato variety, tomato dust, bread

Allergens 1a

Puylentil and roasted red pepper

Allergens 9

Butter bean, squash, chickpea stew

Allergens 9

Pea, lemon, arancini, red cabbage slaw

Allergens 1a,3,7

FISH

**Akami tuna, tomato, avocado, charred
cucumber, micro coriander**

Allergens 4

**Soused herring, potato and pickles,
croutons, dill**

Allergens 1a,4,12

**Roasted mackerel, celeriac remoulade,
vine tomato**

Allergens 3,4,7,9,10,12

**Salted cod, creme fraiche,
purple potato, dill**

Allergens 3,4,7,9,10,12

**Duo of crab, meat and claw, carrot star
anise purée, pickled baby carrot, grape**

Allergens 2,3,7,9,10,12

**Smoked salmon, horseradish cream
cheese, peas, buttermilk dressing,
cucumber**

Allergens 3,4,7,9,10,12

**Beetroot cured salmon,
compressed cucumber**

Allergens 4,7,12

**Smoked haddock, “smokie” creme fraiche
and cream, black pudding cheddar
crumbs**

Allergens 1a,d,4,7,9

MEAT/OFFAL

**Steak tartare, onion, capers parsley, beef
dripping toast, salted egg yolk, Parmesan**

Allergens 1a,3,7,12

**Parma ham, grated horseradish,
asparagus, quail egg, pickled carrot, onion
rings, coffee mayonnaise,
cress leaf**

Allergens 1a,3,7,9,10,12

**Chicken liver pate, port, pickled grapes,
pomegranate, soda bread**

Allergens 1a,3,7,12

**Ham hock, chorizo mayo, ciabatta,
burnt onion aioli**

Allergens 1a,3,7,9,10,12

**Sharing smorgasbord platter, cured meats,
pickled vegetables, cheese and chutneys,
grisini sticks
(sharing help yourself)**

Allergens 1a,7,9,12

MAINS

Select one main course

MEAT AND POULTRY

BEEF €65

Roasted fillet steak, buttered mash,
roasted baby gem with Parmesan, green
peppercorn cream

Allergens 7,9,12

Charred fillet steak, roasted fondant,
bourguignon, stuffed beef tomato, pepper
stew, bearnaise

Allergens 3,7,9,12

Braised short rib, buttermilk mash,
cabbage, cooking jus

Allergens 7,9,12

LAMB €62.50

Roast lamb rump, minted crushed potato,
rosemary jus

Allergens 7,9,10,12

Duo of Lamb "loin and cutlet " loin
wrapped in Parma ham, roasted rosemary
cutlet, mash, redcurrant glaze

Allergens 7,9,12

CHICKEN €61

Guinea fowl, Parmesan polenta, asparagus,
bacon and brandy cream

Allergens 7,9,12

Chicken, nut butter mash, wild mushroom,
tarragon cream

Allergens 7,9,12

Chicken breast, confit of leg croquette,
roasted carrot

Allergens 1a,3,7,9,12

Bespoke dish created for your audience

FISH €61

Haddock Welsh rarebit,
seafood chowder cream

Allergens 1a,4,7,9,10,12

Roast Salmon fillet, parsley caper crumb

Allergens 1a,4,7,10,12

Butter roasted halibut,
potato rosti, spinach

Allergens 4,7,9,12

Pan seared brill, champ potato, mussel
and saffron broth

Allergens 4,7,9,12,14

Fillets of crisp black sole, Japanese
crumb, salt and pepper shrimp,
squid ink aioli

Allergens 1a,2,3,7,9,10,12

Bespoke fish dish created for your
audience

VEGETARIAN / VEGAN €57.50

**Sweet potato quinoa cake,
charred courgette**

Allergens

Truffle, pea, parsley risotto

Allergens 7,9,12

**Hand rolled gnocchi, pistachio crumb,
pistachio crumbs, honey**

Allergens 1a,3,7,8g

Celeriac rosti, wild mushrooms

Allergens 7,9

Soba noodle, katsu curry

Allergens 1a,6

**Rigatoni, pumpkin seed pesto,
roasted tomatoes, mustard leaves**

Allergens 1a,3,10

**Vegan aubergine, bean and lentil
mousaka, cherry tomato dressing**

Allergens 12

**Lemongrass and chilli tofu
with pickled sushi rice**

Allergens 6,11,12

**Roasted butternut, ratatouille kale and
herb crust, tahini dressing**

Allergens 1a,11,12

SELECT ONE DESSERT

**La Viña cheese cake
to share between two**

Allergens 1a,3,7

**Caramelised white chocolate and coconut
cheesecake, white chocolate soil, roasted
pineapple, pineapple crisps**

Allergens 1a,3,5,7,8a,b,c,d

**Crunchy praline cremeux, soil, apricot gel,
seasonal berries, pea shoots**

Allergens 1a,3,5,7,8a,b,c,d

**Single origin chocolate tart (Mexico),
Irish Sea salt, chocolate quenelle,
chocolate paint texture
of raspberry**

Allergens 1a,3,5,7,8a,b,c,d

**Paris Brest, praline creme mousseline,
choux pastry**

Allergens 1a,3,5,7,8a,b,c,d

**Banoffee choux, banana creme patissier,
salted caramel mascapone**

Allergens 1a,3,5,7,8a,b

**Lemon and elderflower, lemon sable,
lemon and elderflower mousse, lemon
curd insert, macaron**

Allergens 1a,3,5,7,8a,b,d,g

**Summer opera layers of almond sponge,
raspberry cremeux,
pistachio butter cream**

Allergens 1a,3,5,7,8a,b,c,d,e,g

**Chocolate and honeycomb swirl, malted
milk crumble, coconut purée and
chocolate macaroon**

Allergens 1a,3,5,7,8a,b,c,d

**Raspberry dome with Cacao Barry Belgian
chocolate mousse filled with raspberries,
light chocolate sponge, chocolate and**

Sosa raspberry crispies

Allergens 1a,3,5,7,8a,b,c,d

**Suspended raspberries in raspberry jelly,
custard, pistachio sponge,
sweetened cream**

Allergens 1a,3,5,7,8g

**Lemon dome, lemon curd insert,
lemon mirror glaze**

Allergens 1a,3,5,7,8a

**Vanilla panna cotta, raspberry curd,
gingerbread crumbs, fruit jelly**

Allergens 1a,3,5,7,8ab

**Lemon posset, chocolate bourbon, peanut
butter, lemon curd crunch**

Allergens 1,3,5,7,8a,b,c,d

**Chocolate cylinder, raspberry curd insert,
velvet spray, textures of raspberries**

Allergens 1a,3,5,7,8a,b

**Chocolate indulgence with a crunchy dark
chocolate biscuit base, layered with
a chocolate cremeaux**

Allergens 1a,3,5,7,8a



CHEESE

**Chocolate cheesecake, chocolate glacage,
milk chocolate crumbs,
almond cream**

Allergens 1a,3,5,7,8a,d,e

**Sticky toffee pudding, clotted cream,
homemade hobnobs**

Allergens 1a,3,5,7,8a,c,d

**Apple, crunch cinnamon and nut crumble,
fresh cream**

Allergens 1a,3,5,7,8a,b,c,d

**Chocolate fudge brownie,
hot chocolate sauce**

Allergens 1a,3,5,7,8a,c

**The finest Irish farmhouse cheese with
oat bites freshly baked by us.**

**Crozier Blue, Beechmount Farm,
Fethard, Co. Tipperary**

Allergens 1c,7

**Smoked Gubeen, Gubbeen Farm,
Schull Co. Cork**

Allergens 7

**Killeen Farmhouse Goats' Cheese,
Co. Galway**

Allergens 7

Freshly brewed tea and coffee

Allergens