

- TABLE D'HÔTE MENU -



ANDARL FARM PORK BELLY

Spiced red cabbage, Caramelized apple puree, Cider reduction, Crispy pork skin
Contains Allergens (7, 9, 10, 12)

ATLANTIC SALMON

Brioche, Caper berries, seaweed, Dill & yogurt emulsion, Cucumber Broth
Contains Allergens (1, 3, 4, 7, 9, 12)



BEEF STRIPLOIN

Hasselback potato, Smoked garlic puree, young leeks, Navettes,
Café de Paris butter, Bone Marrow Jus
Contains Allergens (7, 9, 10, 12)

SEARED SEA BREAM

Fricassee of new season vegetables, Alsace bacon, clams, oyster emulsion, sea greens
Contains Allergens (4, 7, 9, 12)



ELDERFLOWER PANNA COTTA

Caramelised peach, raspberry gel, pistachio shortbread
Contains allergens (1a, 3, 7, 8d, 12)

CALLEBAUT DARK CHOCOLATE TART

Callebaut 54% dark chocolate, salted caramel, kumquat, clementine sorbet
Contains allergens (1a, 3, 7)

€42 for Two Courses | €49 for Three Courses