



SAMPLE

Lunch Menu

2 Course £22

3 Course £28

Autumn snacks £4

Sourdough, Cuiinneog butter

Starter

Pumpkin soup, curry, burnt lemon, shiso

Wild Wicklow venison, curd, fermented kohlrabi, nasturtium

Rademon Estate pigeon, spelt, truffle, black trompettes

Add a matching glass of wine £9

Main

Mourne mountain lamb, potato, cabbage, black garlic

Cod, salsify, bisque, bergamot

Baked celeriac, lovage, truffle, kale

Pomme Purée £5

Local tomatoes, fennel, basil £5

Add a matching glass of wine £9

Dessert

Fig tart, white chocolate, ricotta, hibiscus

Baked brown sugar, ginger, lime, coconut sorbet

Selected Irish cheeses, fermented celeriac, crisp bread

Add a matching glass of wine £9





Passion fruit, chocolate, bergamot

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen – free.

A discretionary service charge of 10% will be added to your bill. Distributed entirely to staff.

