

# Table d'Hote

**Lunch - £22 for 2 courses or £26 for 3 courses**

**Dinner £26 for 2 courses or £30 for 3 courses**

## Starters

### **Seafood Raviolo**

*with smoked seafood broth*

**Craigantlet Hills Pigeon, Armagh Leek and Grace Hill Farm Terrine**  
*with radish, apricot spherification and Boundary Stout & game glaze*

### **Charred & Buttered White Asparagus (V)**

*with crispy Ballinteer duck egg, brioche crouton and wild garlic snow*

## Main Courses

### **Local Fishmarket Selection**

#### **Duo of Irish Corn Fed Chicken**

*with citrus potatoes, hay baked celeriac & puree and chicken jus*

#### **Charcoal Gnocchi (V)**

*with pea & mint gel, burnt Iona Farm leek crisps & powder,  
truffle bubbles and truffled Clondeboy Estate yoghurt*

### Side Orders all £3.95

*Helen's Bay Organic Garden salad, hand cut triple cooked chips,  
Iona Farm vegetables with citrus butter*

## Desserts

### **Buttermilk Panna Cotta**

*with blackberry jelly & compote and glass tuile*

### **Neary Nogs' Bean to Plate**

*São Tomé and Hispaniolan Corillo bean delice  
with fresh & poached Irish raspberries, pistachio praline,  
home-made bitter chocolate sorbet and coriander*

### **Irish Cheese**

*artisan cheese selection with pickled grapes, celery, homemade crackers and chutney*

*available lunch & dinner every Wednesday, Thursday, Friday & Sunday and Saturday lunch*

*Our kitchen uses many ingredients, some of which you may be allergic to. We are more than happy to discuss your menu and, where possible, offer dishes that are free from your particular allergen (although there may be traces in the kitchen). Please talk to your waiter when ordering. NOTE: Descriptions of dishes DO NOT include all ingredients.*