



Christmas Dinner Menu

Bites

- Homemade Bread with Mushroom Butter €5
- Smoked Almonds & Gordal Olives €8.5
- Salted Cod Croquette, Preserved Lemon €9
- Flaggy Shore Oysters €9
- Bresaola, Fried Potato Galette, Anchovy €9
- Squid A La Plancha, Jalapeño €12
- Pancetta Reginella €14
- Mandola dei Colli €16

Starters

- Balsamic Glazed Carrot, Mapo, Dukkha, Smoked Sheep Yogurt €15
- Cep Dumplings, Aged Soya, Fennel, Herb Oil €15
- Wild Sea bass Crudo, Blood Orange, Rosemary €16
- Sika Deer Carpaccio, Artichoke, Pickled Pear, Puntarelle €16

Mains

- Roast Pheasant, Braised Chicory, Polenta, Marjoram & Quince €34
- Grilled Wild Halibut, Fregola, Guanciale, Cauliflower & Vadouvan €34
- Spinach & Ricotta Malfatti, Squash Gremolata, Sage Butter €28
- Peter Hannan's Salt-Aged Irish Delmonico Beef (for 2) €84
- Monkfish Tail, Cheek Tempura, Oyster Cream, Chicken Jus (for 2) €86

Sides €6

- Aged Beef Dripping Hash Potatoes
- McNally Organic Leaves, Capers & Radish Salad
- Chargrilled Cabbage, Alsace Bacon
- (Sourced from McNally Organic Farm)*

Dessert

- Sorrento Lemon Cream, Blackberry, Ginger Biscuit, Gin €9
- Warm Chocolate Mousse, Amarena Ice-cream, Toasted Oats €10
- Rum Baba, Caramelised Black Fig, Px & Vanilla Ice cream (for 2) €19
- Cheese, Seasonal Selection, Homemade Seeded Crackers, Quince Jelly €16

Allergen information available on request.

Please note a service charge of 12.5% will apply to groups of 5 or more.