

# À la carte Menu

Served from 18:00 - 21:00 hrs

## BITES

Olive Tapenade (13)	€4.20
Smoked Almonds; dried roasted almonds (8)	€5.30
Red Mojo dip; Spanish red pepper with paprika (13)	€4.20

## STARTERS

Cauliflower cream; lentils & truffle oil (9,10)	€10.30
Goats Cheese tartlet; fig, beet glaze, candied walnuts sesame & salad (1,8,12, 13)	€15.80
Chicken Liver pate; cumberland sauce, prune puree, buckwheat & brioche toasted (1, 3, 10, 13)	€13.80
Smoked Mackerel rilette; apple, fennel & squid ink cracker (1,4,9,10)	€15.50
Prawn Kataifi; chili pepper jam & lemon gel (1,2,3)	5 for €17.95

## TO FOLLOW

Hake; salsify velouté, herb crumb & quinoa sand (1,4,10,13)	€28.95
Monkfish madras spice; sweet potato, noodle, mango & chili gel (1,2,4,5,9,10,13)	€33.80
Roasted Breast of Chicken; chestnut mushroom risotto, jus chasseur (1,10,13)	€24.50
Short rib of Beef; red wine jus, carrot confit, glazed shallot & whipped mash (1, 10,13)	€27.50
Charred Angus Sirloin; beurre maître de hotel, sauce poivre & onion (1, 3, 11, 13)	€32.90
Chestnut mushroom risotto; salsify, carrot & pickled shallot (1, 10)	€23.20

\* All dishes served with seasonal potatoes & vegetables

## ON THE SIDE

Spinach Mornay (1, 9, 10) / Garlic Grilled Portobello Mushrooms / Steamed Jasmine Rice / Homemade Triple Chips (1)	€4.90
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Each dish has been numbered to highlight potential allergens. See list below for corresponding ingredients:

(1) Gluten, (2) Crustaceans (3) Eggs, (4) Fish, (5) Molluscs, (6) Soybean, (7) Peanuts, (8) Nuts, (9) Milk, (10) Celery, (11) Mustard, (12) Sesame Seeds, (13) Sulphites, (14) Lupine.

\*\*If you have any allergies or intolerances, please notify a member of staff who can advise you further.