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Caviar to Share

50g Perle Imperial (Huso Dauricus) | 150
Lightly Salted, Rich & Creamy Texture Served with Melba Toast, Egg, Chives, Red Onion, Sour Cream
(Market Availability)

Recommended Champagne Pairing | 140
Billecart-Salmon NV

Beef Wellington of Aged 500g Black Angus | 60 per person
(Cooked Pink)
Pomme Anna, Caramelised Cauliflower Purée, Madeira Jus
24 Hours Pre Order required for minimum of 2 guests

To Start

($) Salad of Irish Potatoes | 9.5
Hegarty's Cheddar, Leeks, Artichokes, Truffle Dressing

Duck Consommé | 16
Confit Duck Leg Ravioli, Wild Mushroom

Terrine of Wicklow Game * May Contain Shot | 18
Ras El Hanout, Heritage Carrots, Crispy Garlic, Almond

Whiskey Cured Castletownbere Salmon | 17
Cucumber Relish, Liscannor Crab, Dill Aioli, Lemon

Seared Bantry Bay Scallops | 20
Pork Belly, Smoked Paprika, Sweetcorn

Main Courses

Roast Grouse | 40
Celeriac, Savoy Cabbage, Bacon Lardons, Poached Blackberries

Fillet of Pan Seared Atlantic Turbot | 40
Hazelnut & Hegarty's Cheese Pesto, Jerusalem Artichoke, Leeks, Roast Chicken Jus

Loin of Wicklow Venison | 40
Butternut, Braised Red Cabbage, Port Jus

Fillet of Kilmore Quay Monkfish | 38
Ras El Hanout, Cauliflower, Pomegranate, Caper, Raisin Dressing

($) Risotto of Butternut Squash | 26
Sage Mascarpone

Classics from Our Trolley

Please allow a minimum of 30 minutes for items from the trolley

28 Day Aged 500g Hereford Beef Chateaubriand
(Serves 2) | 90
500g Beef Fillet Carved Tableside, Field Mushroom, Watercress, Bearnaise, Roast Garlic

Pan Seared Dover Sole ‘Meunière’ | 59 (Market Availability)
Baby Capers, Croutons, Samphire, Lemon Segments
(On or Off the Bone)

Roast Centre Cut Fillet of Charleville Beef | 47
Cep Puree, Roast Heritage Carrot, Madeira Jus

Side Orders

Our Vegetables Are Sourced From Lusk, Co. Dublin
Mashed Potatoes • Fries • Cauliflower Gratin
Pear, Chicory & Walnut Salad • Savoy Cabbage • Kale
* Champ Mash | 5.5 Shelbourne Truffle Fries | 7.5

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