



### To Start

**Step House Chowder**  
(MK, CY, M)

**Wild Irish Hake**  
Escabeche & Mussel Vinaigrette, Cod Brandade,  
Fennel & Curry (MK, F)

**Free Range Chicken Liver & Foie Gras Parfait**  
Early Grey & Prune Puree, Bitter Orange,  
Brioche (MK, G, E, SP)

**Organic Beetroot Mousse**  
Apple, Walnut, Beet Root Relish, Chicory (MK, CY, N)

**Gravlax Salmon**  
Apple & Seaweed Relish, Cucumber, Horseradish (F, MK)

### Mains

**Feighcullen Duck Breast**  
Ginger, Plum, Choucroute, Duck Boudin, Dakion, Mulled Wine Sauce (MK, CY, G, E, SP)

**Wild Irish Venison (e4 Supplement)**  
Red Cabbage, Pear, Granola, Parsnip & Vanilla, Sauce Aigre Doux (MK, G, CY)

**Wild Irish Cod**  
Mushroom, Pearl Barley, Celeriac, Sauce Bonne Femme (F, MK, CY, SP)

**\*All of the above served with Potato of the Day\***

**Sirloin of Hereford Beef**  
Mushroom Duxelle, Crushed Jerusalem Artichoke, Café De Paris Butter (MK, CY, G, E, SP)

### Evening Sides €4.50

Seasonal Vegetables  
Sautéed Onions or Mushrooms  
Side Salad  
Chips instead of Potato €2

### Desserts

**70% Chocolate Cremeux**  
Cocoa Nib Tuile, Peanut Butter Ice Cream  
Roast Banana (MK, G, E, N)

**Passion Fruit Cheesecake**  
Pineapple & Vanilla Chutney, Mango Sorbet  
(MK, G, E, N)

**Arabica Coffee Crème Brûlée**  
Blackberry Sorbet (MK, E)

**Brûlée Rice Pudding**  
Pear, Plums, Coconut Sorbet (MK)

**Selection of Irish Cheese**  
Ardsallagh Goat's Cheese, Mileens, Cashel Blue  
Apples & Saffron Relish (MK, E, G, N)

2 Courses €55

3 Courses €65

(Groups over 8 have an 8% service charge)

MK – Dairy, CY – Celery, G – Gluten, N – Nuts, F – Fish, E – Egg, SS – Sesame Seeds, L – Lupin,  
SP – Sulphites, MD – Mustard, P – Peanuts, S – Soybeans, M – Molluscs, C – Crustaceans