

Starters

Step House Chowder (MK, CY, M) Pickled and Charred Line Caught

Mackerel

Fennel Puree, Fennel Salad, Pickled

Grape,

Roast Irish wild Scallops Preserved lemon, Sesame Tuile (F, SS,

G, MK)

Cauliflower, Chicory, Sauce Grenobloise

(Mk, CY, F, G, M) Ardsallagh Goats Cheese Parfait

Apple, Beets, walnut (N, MK)

Confit Chicken & Foie Gras Pithivier

Celeriac & Apricot, Fino Sherry Jus (MK, G, E)

(Please Allow 15min Cooking)

Mains

Taste of Feighcullen Duck

Celeriac, Sour Cherry Puree, Fennel, Duck Arancini

(MK, E, G, CY, N)

Wild Irish Cod

Jerusalem Artichoke, Cod Brandade, Hazelnut, Chicken & Miso Jus

(MK, CY, F, N)

Wild Irish Venison

Red Cabbage, Celery, sauce Poivrade (CY, SP)

All of the above served with Potato of the Day

Sirloin of Hereford Beef (€5 Supplement)

Confit Potato, Mushroom & Smoked Bacon Jam, Twice Cooked Chips (MK, CY)

Evening Sides €4.50

Seasonal Vegetables

Sautéed Onions/Mushrooms

Side Salad

Chips instead of Potato €2

Desserts

Coffee Crème Brûlée Walnut Parfait

Raspberry Sorbet (MK, N, E, G) Lemon Curd, Walnuts, Blackberry Sorbet, Coco Nib Tuille

(MK, E, N)

70% Chocolate Fondant

Peanut Butter ice cream (MK, G, N, E) Passion Fruit Chiboust

Pineapple Chutney, Coconut Sorbet (MK, E)

Selection of Irish Cheese

Ardsallagh Goats Cheese, Mileens, Cashel Blue,

Pear Relish (MK, G)

3 courses €60

(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