



## SAMPLE GROUP DINNER €60

**Chef de Cuisine Derry Clarke – Head Chef James Sheridan**

House Sourdough and Guinness Breads, Glenilen Butter

### **Small Plates**

Duck Liver Parfait, Brioche, Smoked Duck Ham, Preserved Cherries  
Fillet of Red Mullet, Asparagus Wild Garlic, Langoustine Bisque  
Artichoke & Summer Truffle Tart, Green Beans, Goats Cheese Mousse (V)

### **Mains**

Pan Fried Hake, Truffle Linguini, Asparagus, Langoustine Bisque  
Lamb Rump with Girolles, Wild Garlic, Spätzle, Lamb Tomato Jus  
10oz Gilligan's Farm Sirloin, Truffle Pomme Puree, Smoked Short Rib Bourguignon Sauce  
Roast Grelote Onion, Potato Shallot Hash, Hen of the Woods, Roast Garlic Emulsion (V)

### **Dessert**

Salted Caramel Tart, Salted Caramel Ice Cream, Milk Foam  
Dessert Du Jour  
Selection Of Irish Cheese, Pickled Grapes, Apple Butter

All our beef is of Irish Origin. Please let us know if you have any allergies or dietary requirements, we're only delighted to help.

A list of allergens is available on request.