Locks Brasserie a la Carte Dinner Menu, January, 2013

Locks Brasserie

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Starter

**Celeriac Veloute**
Trompette de la Mort & Black Truffle Duxelles
€7.00

**Wet Cured Atlantic Salmon**
Fennel & Capersprout Cream,
Pickled Cucumber, Soft Poached Quail Egg
€12.50

**Carlingford Oysters (½ dozen)**
Vietnamese style Dressing, Cucumber Caviar, Crispy Shallots,
Coriander
€12.50

**Butter Poached Snails**
Organic Watercress Risotto, Shallots & Garlic Chips
€13.50

**Terrine of Foie Gras**
Caramelised Conference Pear, Gingerbread Crumble,
Iced Wine Verjus Gel, Atsina Cress
€14.00

**Carpaccio of Wild Seabass**
Salmon Eggs, Finger Limes, Preserved Lemon & Sea Herbs
€15.00

*Our Beef is of Irish Origin / Wild Game may contain lead shots*
Main Course

**Icelandic Cod**
Wild Artichoke Cream, Swiss Chard, Crab Ravioli, Brown Shrimp Dressing
€23.50

**Pan-Fried Scallops**
Fennel Purée, Fricassée of Potatoes & Pearl Onion, Saffron & Tarragon Sauce, Oyster & Cucumber Foam
€25.00

**John Dory**
Crispy Chicken Wing, Textures of Cauliflower, Sorrell, Bordelaise Sauce
€26.50

**Venison Haunch (Hay Smoked)**
Smoked Potato Mousseline, Chantenay Carrots & Organic Irish Parsnips
Poitin Sauce
€25.50

**Pheasant**
Chestnut Fluid Gel, Cranberries, Truffled Sprouts
Dohertys Smoked Bacon
€27.50

**Dry Aged Donald Russell Rib-Eye Steak**
Bone Marrow, Bearnaise Sauce, Homemade Fries
€30.50

**Side Orders** Portion for one person €3.50

- French Beans (Shallot Vinaigrette)
- Crushed Swedes (Honey & Thyme)
- Red Cabbage (Conference Pear)
- New Potatoes (Truffle Butter)
- Gratin Dauphinois (Parmesan Glazed)
- Gratin Dauphinois (Parmesan Glazed)

Gratuities are discretionary,
Except for parties of 6 persons or more where a suggested 12% service charge applies

Head Chef: Rory Carville