


2013

## 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

# 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)

Gratuities are discretionary.

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

Head Chef: Rory Carville