

2017

Chapter One Lunch Tasting Menu 2017

Chapter One

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CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF'S TABLE
PRIVATE DINING PRE THEATRE

LUNCH MENU TASTING

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



Lunch Tasting Menu

Japanese pearl tapioca, St Tola goat's cheese,
spinach, mushroom

Domaine F.E. Hugel et Fils, Gewurztraminer 2013

Charred mackerel, poached chilled Clarenbridge
oysters, apple, lovage, oyster cream

Heinz W, 'Joseph' Gruner Veltliner Kamptal 2015

Textures of Jerusalem artichoke, black truffle
vinaigrette, Coolea cheese

Oremus, 'Mandolas' Tokaji Dry 2014

Cod, walnut crust, poached pear, kohlrabi cooked on pine

Rully, 'En Bas de Vauvray' Domaine Jean-Baptiste Ponsot 2014

Salt marsh duck, bonito sesame seeds, blood orange, smoked sweet potato

Maranges 1er Cru 'Fussieres' Domaine Jean -Claude Regnaudot 2014

Flavours and textures of Irish milk and honey

Finca La Cañada, Pedro Ximenez

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Tea or Coffee – Petit Fours

Full Table Only

Tasting Menu €60.00 – Matching wines €45.00

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free.

Last orders at 1.30pm

TWITTER FEED

Opening times: Lunch: Tue-Fri 12.30pm - 2.00pm
Dinner: Tue-Sat 7.30pm - 10.30pm Closed Sundays & Mondays
Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables
required back by 7.30pm)

Site design by [Open](#)
Photography: Barry McCall &
Barabara Corsico - restaurant
interior