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## Chapter One : Four Course Dinner

Chapter One

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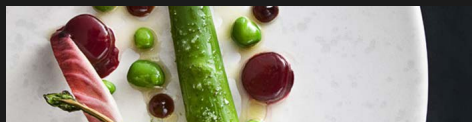
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## FOUR COURSE DINNER



- 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

Four-Course €75

### Dinner Menu

Baby gem, pickled garlic scape, buffalo ricotta, dill

Ballyhoura mushroom and fennel

Irish pea, onion, fermented cauliflower, thyme

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Ox tongue, gribiche, white radish, hazelnuts, brown butter

Violet artichoke, peach, goat's curd, pistachio

Cured sea trout, smoked haddock, mackerel vinaigrette

Tartare of veal and mushroom, black truffle

Grilled lasagne of scallop and Atlantic crab, pickled seaweed butter, red dulse

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Lamb, aubergines, caper flowers, broad bean

Cod, cucumber gazpacho, lobster dumpling, salsify

Black leg chicken, mushroom tart, braised barley

Wild halibut, broccoli, bonito vinegar, mussel

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

### Dessert Menu

Puff pastry, pinhead oat, pickled raspberries, vanilla

*Innocent Bystander, Pink Moscato, Victoria 2015: €8.00*

Irish gur and treacle tart, black tea ice cream, candied ginger

*Donnafugata 'Ben Ryé' Passito Di Pantelleria 2014: €19.00*

Elderflower set cream, lavender, blackberry, wild rice

*Chateau Pesquio, Muscat de Beaumes de Venise 2015: €7.50*

Flavours and textures of Irish milk and honey

*Fernando de Castilla, 'Antique' Pedro Ximinez: €11.00*

Selection of four cheeses – supplement €7.50

*Fonseca, Guimareans Port 1996: €13.00*

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Tea Coffee – Petit Fours: €4.00

Additional Cheese Course: €14.00

Assiette to include all cheeses (suitable for 4-6 people): €35.00

### SUPPLIERS

Fingal Ferguson- Smoked Bacon

Kitty Colchester- Rapeseed oil

Manus McGonagle – Fresh Seaweeds

Cuinneog- Irish Country Butter

Lucy Deegan & Mark Cribbin- Ballyhoura Mushrooms

TJ Crowe, Tipperary- Free Range Pork

Brendan Guinan – In Season Farm – Artisan seasonal fruit and vegetables

Rose O'Sullivan – Spring Cottage – Broad beans, peas, spouting broccoli

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.

**Signed Copies of "Chapter One- an Irish Food Story" available from Reception**

#### 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 Corisco - restaurant interior