

Dinner Menu



Starters

Pear and Roquefort salad
With a quince jelly dressing and roasted saffron walnuts (v)

Burren cold smoked salmon
Red onion and capers, horseradish
Chantilly cream

Wilde Caesar salad
Fresh anchovies and aged Parmesan reggiano



Main Courses

8oz rib eye steak
Fat chips, mushrooms, vine tomatoes and peppercorn sauce

Seared seabream
With creamed leeks and chorizo

Filo parcel Niçoise
Filled with ricotta, spinach with French beans, dried tomatoes and black olives, egg and caper butter sauce (v)



Puds & Cheeses

Valrhona chocolate tart
Chilli, chocolate ice cream

Apple plum and almond crumble
With toffee and buttermilk ice cream

Classic crème brûlée
With Tahitian vanilla and fresh raspberries

Tea and coffee

† All prices in Euro and inclusive of V.A.T.,
Subject to 15% Service Charge

(V) Vegetarian option

All beef served is of Irish origin, sourced from quality suppliers under the Féile Bia quality assurance scheme.



Euro 50