

BRASS CABARET

With The New York Brass Band
& Belleville Hot Club

Please choose one starter & one main

TO START

Ardsallagh Goat's Cheese Tart v
Beetroot textures, red onion confit

Tuna Tataki
Sesame seaweed salad, wasabi crème fraîche

THE MAIN EVENT

Pan-Seared Skeaghanore Duck
Andouille sausage, red pepper polenta, fois gras jus

Atlantic Fillet of Halibut
Heritage carrots, fondant potato, prawn bisque

THE BIG FINISH

Chef's Assiette of Seasonal Desserts



THE MIRROR ROOM

Allergens

1 gluten | 2 crustaceans | 3 egg | 4 fish | 5 peanuts | 6 soy | 7 milk | 8 nuts
9 celery | 10 mustard | 11 sesame | 12 sulphates | 13 lupin | 14 molluscs

V Vegetarian | VE Vegan

Please let a member of our team know about any allergies or intolerances before ordering. While we take great care to avoid cross-contamination, we cannot guarantee that any dish is completely allergen-free. We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. We strive to source all of our fish from sustainable sources. All beef served is 100% Irish. Our trusted fruit and vegetable suppliers work closely with Irish producers and source all of our seasonal produce for our menus. This menu is printed on 100% recycled paper which will be responsibly recycled after use.

PAUL LANE - EXECUTIVE HEAD CHEF