

Douglas Hyde Table of the Host €72

Enjoy Chef's selection of seasonal canapes

Starters

Walled Garden Leek Heart & Potato Broth

Leek Broth, Potato Pearls, Leek Char, Black Garlic Gel,

Leek Jam, Crème Fraîche Bubble, Focaccia

(D-E-G-S-SP)

Rock Shore Scallops (Supp €2.50)

Puff Pastry Tartlet, Cavanbert "Hot Foam", Parsnip Char Torte,
Szechuan Pepper Sponge, Yuzu Pate De Fruit, Scallop Roe Velouté

(C-D-E-F-G-M-S-SE-SP)

Venison Baozi

Pistachio Crisp, Spiced Pumpkin, Pistachio Jelly,
Cardamom Gel, Blood Orange Velouté, Venison Jus

(D-G-N-SP-S)

Intermediate

Wild Mushroom Velouté

Parmesan, Three Cornered Leek Oil, Pickled Wild Mushroom

(D-S-SP)

Additional Optional Palate Cleanser

Sorbet of Pina Colada (Supp €3.50)

Coconut Foam, Pineapple Wafer,
Pineapple Granita, White Rum & Cherry Soup

(E-SP)

Main Course

Fillet of Irish Beef & Jacob Ladder (Supp €5.00)

Smoked Leek, Purple Potato, Baby Turnip, Beef Cheek Jus, Black Onion

Paired Side- Jacob Ladder, Cashel Blue Foam

(G-D-E-CY-SP)

Charred Red Wing Marinated Supreme of Chicken

68° Egg Yolk, Kohlrabi, Salsify, Malted Wheat,
Sweetcorn & Cardamom Boudin, Smoked Black Larde Velouté

Paired Side - Smoked Truffle Thigh, Malted Wheat, Stout & Black Apple

(G-D-E-CY-SP)

Monkfish

Artichoke, Candy Beetroot, Pineapple Sphere, Caviar, Purple Potato, Saffron & Yuzu Velouté

Paired Side - Smoked Dory Brandade Ravioli, Sumac Prawn, Cheddar Foam

(C-D-E-F-G-M-N-SP)

Irish Skeaghanore Duck

Confit Yam, Morelle Mousseline, Blaukraut Red Cabbage, Hazelnut Crumb, Truffle Potato
Apple & Cassia Bark Velouté

Paired Side - Char of Leg Yakiniiku, Soy & Duxelles Miso

(G-D-E-SP-S)

Dessert

Chicago Hardy Fig & Walnut Cheesecake

Walnut Tuile, Liquorice Sorbet, Blackberry Riga Bubbles

(G-D-S-SP-N)

Dark Chocolate & Cherry Forest Gateau

Chocolate Sponge & Caviar, Bourbon Vanilla Chantilly, Cherry Ravioli & Sorbet

(D-G-E-SP)

House Created Selection of Ice Creams

White Chocolate Caramel Crumb, Hot Jelly, Italian Meringue

(D-E)