

Douglas Hyde Table of the Host €72

Enjoy Chef's selection of seasonal canapés.

Starters

Boyne Valley Ban Pannacotta

Endive Leaf, Hazelnut Bubble & Tuile, White Tip Radish,
Bee Pollen Gel, Asparagus Shavings
(D-E-N-G-S-SP)

Rock Shore Scallops (Supp €2.50)

Charred Cauliflower, Chorizo Oil, Vermicelli Noodle,
Sea Purslane, Charred Ruby Grapefruit
(C-D-E-F-G-M-S-SE-SP)

Guinness Braised Irish Chicken Cannelloni

Sauce Diable, Baby Spinach Torte, Pickled Shallot,
Roasted Chicken Skin Coral & Gel
(D-G-E-SP-S)

Intermediate

Courgette Velouté

Cucumber & Caper Salsa, Parmesan Crumb
(D-S-SP)

Additional Optional Palate Cleanser

Sorbet of Blue Lagoon (Supp €3.50)

Blue Curaçao Granita, Sour Cherry Foam, Lemon Sherbet
(E-SP)

Main Course

Chateau Briand Beef Fillet for Two Sharing (Supp €15.00)

18 oz of Irish Roscommon Beef Tenderloin, Walled Garden Presentation,
Foraged Mushrooms, Brioche Butter Crust, Irish Tenderloin Tail,
Steak Mushroom, Mustard Seed & Brandy Jus, Bearnaise Sauce
(G-D-E-CY-SP)

Fillet of Irish Beef Bourguignon Plate (Supp €5.00)

Organic Shiitake, Char Shallot Soubise, Confit Onion, Rainbow Carrot, Brioche Butter, Merlot Jus
Paired Side – Bubble & Squeak, Beef Tongue, Calvo Nero
(G-D-E-CY-SP)

West Coast Irish Lamb

Lemon Thyme, Tianjin Cucumber, Chive Tuile, Heirloom Tomatoes
Candy Beetroot, Pink Peppercorn Sauce
Paired Side – Whipped Thai Basil Tartlet, Ponzu Tomato Salad
(G-D-E-CY-SP)

Atlantic Turbot, Crab & Lobster

Smoked Koji Miso, Shumi Crumb, Fabaceae of Pea, Korean Teikoku Scallop Cake, Cucamelon
Purple Basil Velouté, Farm Milk Foam
Paired Side – Lobster Hakka Dumpling, Lobster Velouté, Trout Caviar
(C-D-E-F-G-M-N-SP)

Irish Skeaghanore Duck

Ronde De Nice Courgette, Petit Pan, Candy Beetroot, Kohlrabi
Sesame & Black Lime Velouté
Paired Side – Confit Duck & Hazelnut Boudin, Truffle Foam
(G-D-E-S-SP-SS-N)

Dessert

Black Pepper & Elderflower Cheesecake

Strawberry Sorbet, Balsamic Caviar, Vanilla Tuile, Dill Weed Foam

(G-D-S-SP)

Single Origin Chocolate "Check Mate"

Peppermint Essence Marquise, 70 % Dark Chocolate,

White Cocoa, Citrus Lime Ice Cream, Chocolate Caviar

(D-G-E-SH)

House-Created Selection of Ice Creams

White Chocolate Caramel Crumb, Hot Jelly, Italian Meringue

(D-E)

Douglas Hyde Irish Artisan Cheese Selection

We offer a carefully curated selection of cheeses sourced from our trusted suppliers.

Due to availability and our commitment to serving the finest, most seasonal produce, our cheese selection is subject to change on a regular basis.

Each cheese has been chosen for its quality, character, and flavour, ensuring a unique experience with every visit.

As our offerings evolve, we invite you to speak with a member of our team, who will be delighted to guide you through the current selection.

Our Recommended Drinks

Optima 10 Tawny	€15.00
White Port	€6.00
Tio Pepe	€6.00
Chateau Belingard	€9.00