

# The Chef's Table

*Chef Alberto selects only the finest native produce to create this menu especially for you,  
from his kitchen table to yours.*

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## Commence

Irish Lobster

Citrus Quinoa Salad | Mango Carpaccio | Avocado & Lime Mousse | Caviar Air  
18

St. Tola Goats Cheese Mousse

Quail Egg in Crispy Katafi | Physalis | Truffle Honey  
12

A Taste of Foie Gras

Rhubarb & "Banyuls" Vin Doux Naturel Jelly | Apple & Vanilla Purée | Sweet Mini Apple  
Brioche Crisp  
16

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## Continue

Pan Seared Halibut

Smoked Banana Gnocchi | Watercress & Almond Purée | Grilled Lotus Root | Lemongrass Gel  
34

Surf & Turf

Fillet of Beef | Seared King Scallops | Potato Rösti  
Jerusalem Artichoke Cream | Salsa Verde  
40

A Celebration of Spring Lamb

Seared Lamb Loin, Smoked Cured Belly & Fifth Quarter | Crushed Broad Beans  
Monks Beard | Sunkissed Vine Cherry Tomatoes | Lamb Jus  
38

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## Conclude

Mango Cheesecake

Caramel Crumbs | Mango Gel | Banana Bread Ice Cream | Banana Bread Crisp  
9

Deep Fried Raspberry Rice Pudding

Molten Caramelised White Chocolate & Lemon Centre | Lemon Sorbet  
9

White Chocolate Mousse

Red Wine Poached Pear | Pear Gel | Clear Pear Jelly | Blue Cheese Ice Cream  
9

*3 courses €55*

*With Wine /Craft Beer Pairings €80*

*(our Sommelier has carefully selected a glass of wine or a bottle of Irish craft beer to complement each dish on your menu)*