

# Table D'Hôte Menu

Three Courses 60 euro per person.

*Sorbet Course for the group, supplement 5 euro*

## Appetisers

### Lobster Cakes

Bisque foam, ice lettuce, pomegranate

### Rope Mussels

West Cork mussels, white wine cream

### Howth Smoked Irish Organic Salmon

Red onion, fine capers, chive sour cream, brown soda bread

### Seafood Chowder

Irish fish and shellfish, creamed broth

### Caesar Salad

Warm water shrimp *or* Cajun chicken

### Beets and Pear **V**

Horseradish yoghurt, roast pear, pickled beetroot, walnut dressing

## Entrées

### Sea Bass Fillet

Purple potato, cauliflower puree, Romanesco, oyster tempura

### Panfried Irish Halibut

Seashore citrus salad, heritage potatoes

### Coquilles St. Jacques

King scallops, Mornay cream and mash, samphire

### Half Irish Lobster (Supplement 5 Euro)

Thermidor sauce *or* garlic and herb butter, herb butter baby potatoes

### 8oz Sirloin Steak

Dry-aged in-house for 28 days, shallot mash, roast roots, mushrooms

### Chicken Supreme

Wild garlic mash, beetroot hummus, basil cream

### Chilli and Wild Garlic Pasta **V**

Wholemeal, spinach pasta, crisp shallots, wild garlic, Add a crisp fried egg

A Selection of Sides for your table

## Desserts

### Vanilla Panna Cotta

Red berry compote, crisp tuile

### Frozen Strawberry soufflé **V**

Strawberry, lemon, coconut, raspberry gel

### Chocolate and Orange Delice

Dark chocolate mousse with clementine sorbet

### Selection of Wexford Ice Cream **V**

### Irish Cheese Board

Cranberry and hazelnut crackers, spiced apple chutney

### Tea & Coffee

*Only for parties of 6 or more. 10% service charge on all bookings.*