



CHRISTMAS

MENU

OPEN EVERYDAY 17:00 TO 21:00

10 - 13 Parkgate St, Stoneybatter, Dublin 8, D08 P38N
PHONE NUMBER (01) 677 2324

STARTERS

Soup of the Evening €8.50

Served with selection of gourmet breads and Irish butter
(1a, 3, 6, 7, 9)

Pan Fried Scallops €16.50

Curried parsnip puree, pickled apple gel, curry oil and coriander
(2, 7, 9, 12)

Chicken Croquettes €14.00

Caesar essence, romaine lettuce and crispy pancetta
(1a, 3, 4, 9, 10, 12, 14)

Gunpowder Gin & Citrus Cured Salmon €14.00

Pickled fennel, water cress salad, dill alioli
(3, 4, 7, 10)

Chicken Liver Parfait €14.00

Walnut and apple chutney, candied walnuts served with brioche bread
(1a, 3, 7, 8c, 9, 12)

Caramelised Onion, Mushroom & Chestnut Tartlet (V) €14.00

Cep puree and pickled shimeji mushrooms
(1a, 12)

Goat Cheese Salad €13.50

St Tola goat's cheese, wine poached pears, chicory, orange, grapefruits, brioche croutons, hazelnuts, mixed leaf salad, citrus dressing
(1a, 3, 7, 8b, 12)

MAINS

Roast Breast of Irish Turkey & Baked Limerick Ham €24.00

Herb and apricot stuffing, creamy pomme puree, glazed carrots, roast parsnips, tender stem broccoli and cranberry jus
(1a, 6, 7, 9, 12)

Ernest Soulard Barbary Duck €26.00

Caramelized celeriac puree, braised orange chicory, spiced dates, cavolo nero, blackberry jus
(6, 7, 9, 12)

Slow Roasted Pork Belly €26.00

Wild mushrooms puree, thyme and garlic dauphinoise potatoes, tenderstem broccoli, morteau sausage and pearl onion jus
(1a, 6, 7, 9, 12)

Pan Seared Fillet of Irish Seabass €26.00

Creamy mashed potatoes, citrus beurre blanc, Irish rope mussels, capers, samphire, parsley, chive and tenderstem broccoli
(4, 7, 12)

Roast Cauliflower Steak (V) €21.00

Caramelized celeriac puree, caper and confit shallot dressing, puffed wild rice
(1a, 7, 12)

32 Day Dry-Aged 10oz Hereford Sirloin Steak €34.00

Thyme & garlic dauphinoise potatoes, glazed carrots, smoked Alsace bacon & pearl onion jus
(6, 7, 9, 12)

Pan Fried Fillet of Irish Salmon €26.50

Seaweed buttered pink fir potatoes, asparagus, brown shrimp, and caviar sauce
(2, 4, 7, 12)



DESSERTS

Trio of Desserts €11.00

Warm Christmas pudding with Connemara single malt whiskey cream anglaise, chocolate tart, wild blackberry sorbet
(1a, 3, 7, 12)

Panacotta €9.00

White chocolate panacotta, blood orange jelly, orange segments, honeycomb
(3, 6, 7)

Vegan Chocolate Delice (V) €9.00

Chocolate crumb, vegan vanilla ice cream
(1a, 6, 12)

Selection of Irish Cheeses €15.50

With selection of wafer biscuits, red pepper relish, grapes & candied walnuts
(1a, 3, 6, 7, 8c, 12)

All beef is 100% Irish

All prices include VAT charged at current rate

ALLERGEN INFORMATION

1. Gluten (A. Wheat, B. Rye, C. Barley, D. Oats)
2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soybeans; 7. Milk;
8. Nuts (A. Almonds, B. Hazelnuts, C. Walnuts, D. Cashews, E. Pecan Nuts, F. Brazil nuts, G. Pistachio Nuts, H. Macadamia/Queensland nut); 9. Celery; 10. Mustard; 11. Sesame Seeds; 12. Sulphur Dioxide; 13. Lupine; 14. Molluscs.