



# 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.