



6 course midweek tasting menu

€27.50 ~ Monday – Thursday
5:30pm – 8.30pm



First Course

Blue cheese salad *with candied walnuts & pear jelly*

Slow cooked belly of Fermanagh pork ~ *with Carlingford crab, salted cucumber, micro salad & cooking juice vinaigrette*

Breast of smoked Irish chicken ~ *with a ginger glaze, parsnip purée, spiced carrot aioli, beef stock reduction & curry oil*

Smoked ham & homemade mascarpone ravioli ~ *with parsley purée, sour cabbage & micro salad*

Second Course

Butternut squash soup

Third Course

Irish pan-seared scallops ~ *with an Asian vegetable broth, soba noodle & keta caviar*

Crisp fried Irish king prawns ~ *with a Granny Smith apple & poppy seed salad, cauliflower purée & lime dressing*

Smoked monkfish ~ *with sorrel, barley, hens egg wonton, green beans, roasted garlic and a mussel & sorrel beurre blanc*

Fourth Course

Chef's choice of sorbet

Fifth Course

Mediterranean vegetables ~ *a Mediterranean vegetable pithivier (flat pie) with goats cheese panacotta, organic salad & four tomato compote*

Fermanagh chicken ~ *Breast of free-range Fermanagh chicken wrapped in Parma ham with roasted butternut squash, confit of the wing, honey roasted fig & butternut & fig chutney*

Pan fried loin of Irish suckling pig ~ *with slow cooked belly, cabbage & black pudding ravioli, poached pear, buttered Savoy cabbage & a pear & brandy jus*

Wild Wicklow venison osso buco ~ *with onion purée, root vegetable jus, Chanterelle mushrooms, beetroot essence & Chanterelle mushroom pierogi*

Extra mature beef ribeye ~ *with a beef tongue & potato mille feuille, Cashell blue cheese mousse, dried onion, girolle & shitake mushrooms and their foam*

Sixth Course

Valrhona chocolate fondant ~ *with a cherry preserve & a kirsch zabaglione*

Lemon tart ~ *with frozen limoncello yoghurt and a preserved strawberry & vodka gel*

Baked honey cheesecake ~ *with a poached fig, rosewater crème Anglaise & a fig jelly*

Selection of Irish cheeses ~ *with homemade biscuits, apple, celery & a selection of Joyce's own chutneys*

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