

RESTAURANT

SIX

Starters:

Soup de Jour

Served with Guinness Buttermilk Brown Bread
G / MK

Cajun Spiced Chicken

Served with Celeriac and Apple Remoulade Yogurt Dressing
MK

Torched Pork Belly

Served with Cauliflower Puree, Apple and Peach Jam
MK

Candied Beetroot Salad

Served with Toasted Walnuts, Avocado and Beetroot Aioli
MK / E / N

Dublin Bay Prawns

Served with Spiced Aioli and Mixed Baby Leaves
C / E

Mains:

Rib Eye Steak

Served with Charred Asparagus, Pickled Mushrooms, Carrot Puree and Mustard Cream (€ 5.00 Supplement)
C / MD

Organic Chicken

Stuffed with a Spinach and Basil Cream Cheese, Wrapped in Pancetta and served with Parsnip Puree
MK

Grilled Tuna

Served with Baby Crushed Potatoes, Sun Blushed Tomato and Tarragon Cream
MK / F

Desserts:

Fruit Tart

Served with Passion Fruit Sorbet
E / MK / G

Double Chocolate Mousse

Served with Hazelnut Ice Cream
E / MK / N

Baked Raspberry and White Chocolate Cheesecake

Served with Vanilla Ice Cream
E / MK / G

12 Hour Lamb Neck

Served with Pea and Mint Honey Glazed Parsnips, Soaked Vine Tomatoes and Liquid Smoke.

Pea and Asparagus Risotto

Served with Crème Fraiche, Parmesan Cheese and Truffle
MK / G



Food Allergens: G-Gluten / C-Crustaceans / CY-Celery / E-Eggs / F-Fish / MK-Milk / MD-Mustard / N-Nuts / SE-Sesame