

EARLY EVENING MENU

2 COURSE €35 | 3 COURSE €40

WEDNESDAY TO FRIDAY 5:00 PM TO 6:30 PM

Starter

Silverhill Duck leg croquettes, beetroot veloute, hoisin sauce, scallions
Trevisan radicchio salad, clementines, pecorino, candied walnut (v)
Confit Hispi cabbage, butter bean hummus, black garlic, dates (vg)

Main

JJ Young chicken thighs, crisp brussels sprouts, peanut satay
Goatsbridge trout fillet, cafe du Paris butter, parsnip & saffron puree
Delica pumpkin risotto, brie fondue, hazelnut, sage, chanterelles (v)

Sides

Ballymakenny roast potatoes, smoked rosemary salt & parmesan €6
Organic Wicklow carrots, salsa verde, hazelnut dukkah €6
Organic cavolo nero, caesar dressing, potato crumb €6
Chips, conift garlic mayo €5

Dessert

Tiramisu
Selection of Scúp gelato/sorbets
Binge craqueline, chanitlly cream, Px glaze



MICHELIN
2025