

SUESEY STREET

2 course €45 / 3 course €55

-STARTER-

Cured Salmon

Smoked Salmon Rillettes | Trout Caviar | Fennel Salad

Suckling Pig Belly

Goats Cheese | Almond Shortbread | Apple and Peanut Vinaigrette | Pickled Shallots

Celeriac Soup

Jerusalem Artichoke Crisp | Roasted Chestnut Nibble | Olive Oil (V)

-MAIN COURSES-

28-Day Dry Aged Striploin Steak | €7 supplement

Wild Mushrooms Duxelles | Fine Bean & Parma Ham | Burnt Celeriac Purée
| Triple Cooked Chips | Jus

Pan Roast Hake

Garlic Pimentón Potato | Gremolata Sauce | Lemon

Supreme of Chicken

Mousseline Potato | Morel & Shallot Stew | Leeks | Soubise

-DESSERTS-

Dark Chocolate Delice 70%

Coca Nibs | Mango Gel | Sorbet

Tonka Caramel

Dulce De Leche | Praline Ice Cream | Blackberry | Hazelnut Tuile

We handle all major allergens in our kitchen, and while we take precautions, cross-contamination is possible.

If you have any food allergens, please inform us before ordering.