

ESTABLISHED 2013

SIKA

POWERS COURT

PRIX FIXE MENU

STARTERS

- Roasted tomato soup, cured egg yolk & parmesan gel, basil crumble, oregano oil (7,9)
- Kilkeel harbour lobster, coriander boxty, salted peach & charred cucumber, lobster oil (9,13,6)
- Pan fried scallops with smoked lardon, sautéed scallion, wild mushroom puree (9,6)
- Five mile goats cheese, truffle honey, beetroot gel & puree, hazelnut tuile (2,9,13)
- Foie gras mousseline, Moineir strawberry wine & grenadine gel, gruyère cheese sponge, chicory (9,13)
- Slow braised & whiskey glazed pork belly, sweet potato with mirin, white onion puree, pickled shallot rings (9,8,6)

MAIN COURSES

- Irish corn fed chicken supreme, braised leek whites, crispy polenta chip, black pudding crumb, Madeira jus (2,9,13)
- Cured & crisped duck, fermented beetroot with orange & ginger, carrot & cumin puree, port reduction (9)
- Irish organic salmon, Glendalough gin infused cucumber, asparagus & sorrel, saffron hollandaise, tapioca pearls (6,7,9)
- Pan fried turbot, green pea puree, pak choi, bay leaf tempura, Martini sauce (6,9)
- Butternut squash & red quinoa, broccoli florets, pickled shallot rings, tahini sauce (1,4,9)
- Layered kohlrabi & portobello mushroom, burnt onion puree, charred sweet corn & cherry vinaigrette dressing (9)

GRILL

- 8 oz Rib eye of Hereford prime beef (9,11)
- 8 oz Fillet of Hereford prime beef (9,11) (supplement €7)
- (Garnished with watercress & mushroom duxelle, burnt onion puree, foie gras butter emulsion, turmeric flavoured carrot)

SIDES

- Broccoli & spiced carrots (9)
- Mash potato (9)
- Dauphinoise potato with gruyère cheese (9)
- Mesculin leaves, cherry tomato & pickled cucumber, Wicklow rapeseed oil dressing (12)
- (Add any for €4)

DESSERTS

- Tiramisu, mascarpone mousse, chocolate soil, passionfruit sorbet (2,7,8,9,13)
- Chocolate sphere, meringue, milk foam, chocolate sauce (2,7,8,9)
- Lemon & raspberry macaroon, almond cream, raspberry sorbet (1,2,7,9)
- Peanut parfait, dulce ganache, sesame tuile (1,2,4,7,8,9,13)
- Blackberry cheesecake, hazelnut textures, blackberry gel, ice cream (1,2,7,8,9,13)
- Selection of Irish cheeses, pastry kitchen crackers (4,9,13)
- Ice creams & sorbet selection (1,2,7,9)

PETIT FOURS, TEA/COFFEE

3 courses €55 per person

You can also enjoy a 3 course "Off Piste" option for €40, Monday - Sunday 18:00 - 19:00 only

All prices include vat at current rate

Allergens 1: Peanuts 2: Nuts 3: Molluscs 4: Sesame seeds 5: Crustacea 6: Fish 7: Eggs 8: Soya 9: Dairy 10: Celery 11: Mustard 12: Sulphur dioxide 13: Gluten 14: Lupin

