

ESTABLISHED 2013

SIKA

POWERSCOURT

PRIX FIXE MENU

STARTERS

- Wild Mushroom Soup, Gruyère Croûton, Pickled Mushroom (9, 12, 13)
- Beef Tartare, Egg Yolk, Brioche Crumble, Mustard, Herbs, Thyme Oil (7,9,11,13)
- Goats Cheese, Basil and Pecan Tart, Plum Chutney, Dried Tomato, Pickled vegetables (9,12,13)
- Smoked Salmon, Cucumber and Seaweed Salad, Yuzu Mayo, Soya Sponge (4,6,7,8)

MAIN COURSES

- Monkfish, Smoky Coco Paimpol Ragout, Mussels Cream (5, 6, 9, 10)
- Char Grilled 8 Oz Sirloin, Herbs and Mustard, Celeriac Puree, Roasted Beetroot Variations, Thyme Jus (9,11,12)
- Venison, Chestnut and Chia Seed Crumble, Squash Puree, Roscoff Onion, Bacon and Potato, Juniper Jus, Apple (2,12)
- Duck Breast, Polenta and Pear, Orange Segment, Pistachio Cream and Crust (2,9,13)
- Plaice, Broccoli Florets, Crispy Jerusalem Artichokes, Brown Shrimps and Caper Butter (5,6,9)

SIDES

- Mash Potato (9)
- Chunky Potato Chips, Cajun Seasoning
- Roasted Root Vegetables, Toasted Pine Nuts (2)
- Mixed Salad, Pickled Vegetables, Pomegranate Dressing (11,12)

DESSERTS

- Bounty Chocolate Sphere, Coconut Foam, Malibu Chocolate Mousse, Coconut meringue, Coconut sorbet,
Warm Valrhona Chocolate Sauce (8,9)
- Black Berry Rum Baba, Almond Whipped Ganache, Raspberry Gel, Vanilla Parfait (2,7,8,9,13)
- Chocolate Caramel Tart, Pistachio Ice Cream, Crème Anglaise, Tuile (2,7,8,9,13)
- Powerscourt Selection of Ice Creams (7,8,9)
- Irish Cheese Board, Spiced Plum Chutney, Crackers (7,9,13)

3 courses €60 per person

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