

ESTABLISHED 2013

SIKA

POWERS COURT

PRIX FIXE MENU

STARTERS

- Roasted Butternut Squash & Coconut Soup, Red Bell Pepper, Chilli Oil
- Cured Organic Salmon, Charred Corn, Cucumber & Glendalough Gin, Pickled Courgette, Avocado, Jerusalem Artichoke (6, 11, 12)
- Toonsbridge Mozzarella, Beetroot Flavours, Asparagus, Roasted Hazelnut, Tomato Gel (2, 9)
- Smoked Duck, Mulled Wine Poached Pear, Pomegranate, Scallion, Brioche, Basil Yoghurt (7, 9, 12, 13)
- Pork Belly With Cider & Lemongrass, Caramelized Apple & Cinnamon, Sweet Potato, Red Currant Jus (8, 12, 13)
- Irish Crab, Pickled Herring Tartar, Beetroot and White Balsamic, Saffron Potato, Horseradish Chantilly (6, 9)

MAIN COURSES

- Corn Fed Chicken, Cauliflower Roast, Red Quinoa, Slow Cooked Leek, Black Pudding Crumb, Madeira Jus (9, 12, 13)
- Pan Fried Duck, Maple Syrup & Chilli, Carrot & Ginger, Pak Choi Leaves, Beluga Lentils, Cherry Jus (9, 12)
- Halibut, Romanesco Broccoli, Baby Corn, Kohlrabi, Pea & Basil Puree, Creamy Prawn Bisque (6, 9, 12)
- Pan Fried Cod, Coco Beans, Mussels & Smoked Salmon, Crisped Salsify (3, 6, 9)
- Loin of Venison, Butternut Squash & Nutmeg, Wild Mushrooms & Venison Sausage, Smoked Savoy Cabbage, Black Berry Jus (2, 9, 13)
- Cauliflower Steak, Beluga Lentils, Burnt Onion Puree, Salsify Crisp (9)
- Grilled Halloumi Tempura, Red Pepper Carpaccio, Roasted Aubergine, Kalamata Olives, Pea & Basil Fondue (9, 13)
- Fillet Of Irish Hereford Prime Beef, Burnt Onion Puree, Crispy Layered Potato, Heirloom Carrot, Pepper Sauce (9, 12)

SIDES

- Broccoli With Balsamic Infused Shallots (12)
- Mash Potato (9)
- Sweet Potato Fries
- Mixed Leaves, Heirloom Tomato & Pickled Cucumber, Grapes, Wicklow Rapeseed Oil & Lime Dressing (11)
- (One Side Per Person Is Included. Any Additional At Request Are Priced €5)

DESSERTS

- Chocolate Sphere, Crispy Honeycomb, Milk Foam, Chocolate Mousse, Milk Ice Cream (2, 8, 9)
- Tiramisu, Coffee Cremeux, Mascarpone Mousse, Amaretti Biscuits, White Chocolate, Coffee Sorbet (2, 7, 8, 9, 13)
- Tropical Fruits, Black Sesame Crumble, Mango & Lime Sorbet, Yuzu Chantilly Cream, Coconut Meringue (2, 4, 7, 8, 9, 13)
- Apple, Walnut Streusel, Apple Compote, Lemon Curd, Crispy Tuile, Cinnamon Ice Cream (2, 7, 9, 13)
- Pear Cheesecake, Ginger & Hazelnut Crumb, Spiced Red Wine Pear, Hazelnut Sponge, Fresh Blackberries, Yogurt Ice Cream (2, 7, 8, 9, 12, 13)
- Selection Of Irish Cheeses, Pastry Kitchen Lavash Crackers (4, 9, 10, 13)
- Ice Creams or Sorbet Selection (2, 7, 8, 9)

PETIT FOUR, TEA/COFFEE

3 courses €65 per person

All prices include vat at current rate

