

ESTABLISHED 2013

SIKA

POWERS COURT

PRIX FIXE MENU

STARTERS

- Corn Soup, Popcorn & Smoked Paprika Tuile (7, 9, 13)
Tuna Tartar, Crispy Squid, Kohlrabi, Dashi Gel, Toasted Black Sesame Seeds (4, 5, 6, 8, 13)
Toonsbridge Mozzarella, Amarena Cherries, Balsamic, Toasted Pine Nuts, Mustard Leaves (2, 9, 11, 12)
Smoked Duck, Purple Sprout Broccoli, Butternut Squash, Artichoke Crisp, Fig Jus (9, 12)
Slow Cooked Rabbit Croquette, Parsley Emulsion, Soya Cured Egg Yolk, Wild Mushrooms (7, 8, 12, 13)
Irish Crab Risotto, Lovage, Dillisk Powder (3, 6, 9, 12)

MAIN COURSES

- Corn Fed Chicken, Savoy Cabbage, Jerusalem Artichoke, Black Garlic, Jus (9, 12)
Pan Fried Duck, Smoked Beetroot Puree, Heirloom Carrots, Beluga Lentils, Cherry Jus (9, 12)
Hake, Mussels & Saffron Ragout, Dashi Braised Leek, Cauliflower, Gremolata (3, 6, 9, 12)
Lemongrass Steamed Sea Bass, Julienne Of Vegetables, Pressed Potato Terrine, Ponzu (4, 6, 8, 13)
Braised Pork Neck, Panko Bread Crumbs, Red Cabbage Flavoured Mash, Butternut Squash Puree, Baby Gem, Madeira Jus (7, 9, 12, 13)
Spring Vegetables Risotto (9, 12)
Grilled Aubergine, Gremolata, Pickled Purple Cauliflower Florets, Charred Red Peppers
Fillet Of Irish Hereford Prime Beef, Burnt Onion Puree, Black Olive, Asparagus, Confit Potato Pepper Sauce (9, 12)

SIDES

- Green Beans, Garlic Butter, Aged Parmesan (9)
Roasted Carrots, Coconut Curry and Cashew Nuts (2)
Chunky Fries
Mash Potato (9)
Mixed leaves, Balsamic Dressing, Savoury Panna Cotta (9, 11)
(One Side Per Person Is Included. Any Additional At Request Are Priced €5)

DESSERTS

- Chocolate Sphere, Milk Foam, Crispy Honeycomb, Chocolate Mousse, Vanilla Ice Cream, Warm Chocolate sauce (2, 7, 8, 9)
Carrot Cake, Mascarpone Mousse, Lemon Curd, Crispy Opaline Tuile, Walnut Streusel, Carrot Jelly, Lemon Sorbet (2, 7, 8, 9, 13)
Pineapple Parfait, Coconut Foam, Compressed Pineapple, Coconut Crispy, Chocolate & Malibu Cream, Crystalized Coriander (2, 7, 8, 9, 13)
Salted Caramel Cheesecake, Chocolate Soil, Dulcey Sponge, Salted Popcorn, Fresh Mango, Dulcey Cream (2, 7, 8, 9, 13)
Poached Rhubarb, Macaron Shell, Pistachio Crème Patisserie, Rhubarb Gel, Pistachio Crumble, Calamansi Sorbet (2, 7, 8, 9, 13)
Selection Of Irish Cheeses, Pastry Kitchen Lavash Crackers (4, 7, 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

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

