

ESTABLISHED 2013

SIKA

POWERSCOURT

PRIX FIXE MENU

STARTERS

French Onion Soup, Onion Tuile, Crispy Leeks (13)
Mosaic of Salmon, Granita, Dill Crumble, Marinated Baby Gem, Cucumber and Pine Shoot Gazpacho (6)
Goat's Cheese Tart, Tomato Jelly, Hazelnut, Basil, Tomato Purée (2, 9, 13)
Cured Duck, Caramelised Yogurt, Herb Oil, Black Garlic, Coriander Meringue (9)

MAIN COURSES

Corn Fed Chicken, Cognac and Thyme, Girolles, Wild Garlic, Asparagus, Lollo Rosso and Preserved Lemon Salad (9, 12, 13)
Monkfish, Octopus, Prawn Bisque, Coriander Linguini (5, 6, 9, 12, 13)
Pan Fried Cod, Green Asparagus, Sweet Corn, Lemon Verbena Sauce (6, 9)
Dry Cured Hereford Beef, Potato Salad, Jerusalem Artichokes (7, 8, 9)
Beetroot Gnocchi, Chimichurri Cream, Artichoke Crisps (2, 7, 9)

SIDES

Chunky Potato Chips, Cajun Seasoning (13)
Farmer's Daily Vegetables (9)
Mixed Leaves Salad, Pomegranate Dressing (11, 12)
Mashed Potato (9)

DESSERTS

Valrhona Chocolate Sphere, Chocolate Mousse, Vanilla Ice Cream, Chocolate Sauce (2, 7, 8, 9, Nut traces)
Pistachio Cake, Irish Strawberries, White Chocolate, Yogurt Ice Cream (2, 7, 9, 13, Pistachio)
Lemon Mascarpone Mousse, Almond Sponge, Raspberry Confit, Raspberry Sorbet (2, 7, 9, 13, Almonds)
Selection of Ice Cream (7, 9)

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