

Sélection de la Mer

Huîtres

Doon Castle Oysters

€3/each or six for €16

Naturelle: on crushed ice with lemon and shallot dressing

Tosazu: on crushed ice with lemon, Japanese style
with pickled ginger

Wild Atlantic Seafood Taster 19.00

Two Dooncastle Oysters with a lemon and shallot dressing, four chilled Atlantic langoustines, Marie Rose, Irish whiskey cured Connemara salmon with breads

Langoustine 16.00

Six whole prawns grilled with garlic and chive butter

Coquilles Saint Jacques 14.00

Scallops Provençal, roasted vine tomato

Gravlax 14.00

Jameson Black Barrel cured salmon, baby caper, dill and shallot salsa

Plateau de Fruits de Mer 36.00/70.00

Mixed platter with two Doon Castle Oysters, poached king prawns, Connemara smoked salmon, poached salmon, smoked mackerel pate, Savoy soda bread

HOMARD

Whole Grilled Lobster 49.50

grilled with citrus garlic butter, ruccula salad, parmesan shavings, pommes frites & Hollandaise sauce
(subject to seasonal availability)



LA TERRACE

Hors d'Oeuvres

Steak Tartare 14.50

Raw Black Angus matured beef fillet, capers, Dijon mustard, raw quails egg and toasted sourdough

Parfait de Canard & Foie Gras 13.00

Cumberland sauce and toasted brioche

Salade Caesar 12.00

Baby gem, Reggiano cheese, smoked pancetta, anchovy dressing and egg

Salade de Fromage de Chevere 12.00

St Tola goats cheese, butterhead lettuce, beetroot, mango, raspberry dressing

Salade Niçoise 12.50

Flaked grilled tuna, French beans, olives, new potatoes, egg, red onion and Dijon vinaigrette

Soupe du Jour 8.50

Today's vegetarian soup of the day

Soupe a'l'Oignon Française 8.50

Caramelised onion soup with Gruyere cheese baked crouton

Plats Principaux

Rôti de Canard 28.00

Half Silverhill roast duck, lyonnaise potatoes, red onion jam, French beans and veal jus

Daube de Boeuf Bourguignon 28.00

Cassoulet of beef with smoked pancetta, root vegetables, mushrooms and red wine, served with pomme puree

Escalope de Veau Milanaise 34.00

Breaded Veal escalope, seasoned rocket and parmesan, mushroom sauce, fried egg, pommes frites

Saumon Poêle 27.00

Grilled salmon, tomato risotto, grilled asparagus, sorrel cream and olive tapenade

Sole Meuniere 35.00

Whole black sole, pan-fried with lemon and caper butter, steamed dill potatoes

Le Burger 25.00

Angus beef burger, Roquefort cheese, confit onions, toasted brioche bun and pommes frites

Tortellini's aux Champignons 25.00

White truffle and mushroom pasta, asparagus tips and spinach cream



Pièces du Boucher

Entrecote Frites 32.00

Grilled 10oz Sirloin Steak, pommes frites

Filet de Boeuf 38.00

Grilled 10oz centre cut fillet steak, pommes frites

Paillard De Poulet 25.00

Grilled marinated chicken escalope, rocket and parmesan, mushroom sauce and pommes frites

Choose from: Café de Paris Butter, Bearnaise, pink peppercorn cream, veal jus

Chateaubriand Pour Deux 70.00

Thick cut 20oz tenderloin steak for two served, pommes frites and two sides of your choice

Rôti d'Agneau 35.00

Calvey's lamb rump, celeriac, presseed potato, balsamic, honey roast root vegetables, mint jus

Garnitures

Pommes Frites ~ Épinards à la Crème ~ Pommes Gratin ~ Jardinière de légumes ~ Pommes Purée ~ Champignons
€6.00

Some of our menu items contain allergens,
and some may contain nuts.



Please scan QR Code for more info.

All of our beef, chicken, lamb, pork, seafood, vegetables and salads are Irish and local where possible