

The Seasons

Weekend Dining at Club Kitchen

Chef Gavin Mcdonagh

Fridays & Saturdays | 5pm–9pm | Starter / Main / Dessert / Coffee €65



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To Begin €17.50

Crowes Ham Hock Croquettes

BROWN SAUCE, CELERIAO REMOULADE AND PICKLE

Seabream Ceviche

YUZU, RED ONION, CORIANDER & RED CHILLI SALSA, CHARRED CORN

Pan-Seared Scallop

FENNEL KRAUT, GRAPEFRUIT BEURRE BLANC

White Onion Velouté (V)

RAS EL HANOUT, COFFEE OIL

The Main Event €35

Confit Pork Belly

APPLE CRISPS, ROAST GARLIC MASH, IONA FARM CARROTS, CIDER JUS

John Stone Sirloin of Beef +€6

GRATIN DAUPHINOIS, IONA FARM RAINBOW CHARD, CARAMELISED NAVET, RED WINE JUS

Pan-Fried Halibut

ARTICHOKE, PRESERVED LEMON, CITRUS BEURRE BLANC, HERB OIL & SEA HERBS

Cooleney Brie Wellington (V)

BRAISED LEEKS, CRANBERRY SAUCE, POTATO GALETTE

Best ‘Til Last €12.50

White Chocolate & Raspberry Crème Brûlée

BEURRE NOISETTE SHORTBREAD BISCUIT.

Brioche Bread & Butter Pudding

VANILLA BEAN CRÈME ANGLAISE.

70% Valrhona Dark Chocolate Crémeux

SEASONAL BERRIES AND BERRY REDUCTION.

The Club Kitchen Deep-Pan Apple Pie

CINNAMON CUSTARD AND MASCARPONE CHANTILLY CREAM.

SIDES TO SHARE €8

- Beef Dripping Chips
- Charred Tenderstem Broccoli
- Maple Roasted Root Vegetables
- The Club House Salad