

TASTE OF IRELAND

A CELEBRATION OF IRISH FLAVOURS

From beloved classics to modern Irish twists, enjoy a specially curated menu that brings the best of Ireland to your table.

TO START: CHUN TÚS A CHUR

O' Mahoney's Ham Hock Terrine

House Pickles, Carrot Ketchup, Blanquette Sauce

(5, 17, 18)

OR

Wrights of Marino Seafood Chowder

Salmon, Smoked Haddock, Shrimp, Mussels & Poached Clams in a Light Cream Broth with Potatoes & Root Vegetables, Steamed Brown Soda Bread

(1, 5, 6, 7, 9, 16, 18, 21, 22, 24)

TO FOLLOW: PRÍOMHCHÚRSA

Irish Lamb Shoulder

Marinated Irish Lamb Shoulder, Roasted Potato Gratin, Wild Mint, Courgette & Sweet Corn Fritter, Lamb Jus

(1, 5, 6, 16, 17, 18)

OR

The College Green Fish & Chips

Wrights of Marino Fresh Haddock, Crispy Batter, Crushed Garden Peas with Mint Butter, Shallot & Caper Tartar Sauce, Skinny Fries

(1, 5, 6, 7, 16, 17, 18)

OUR SWEETS: MILSEOG

Warm Irish Bread and Butter Pudding

White Chocolate & Orange Bread Pudding, Star Anise Vanilla Ice Cream

(1, 5, 6, 18)

€48

FOR THREE COURSES