



## ATRIUM TAPAS PLATES

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### **Chorizo and Garlic Tiger Prawns** €17.50

Toasted Ciabatta, Seasonal Cress

(1,5,16,17,18,21,22)

### **Grilled Figs** €12.50

Whipped Goats Curd, Balsamic Honey and Bee Pollen

(1,5,6,17,18)

### **Irish Lamb Shoulder Bites** €16.50

Chilli and Malt Vinegar Emulsion, With Smoked Salt and Sweet Pickles

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

### **Cesar Salad** €14.50

Baby Gem Lettuce, Shaved Grana Padano, Crispy Bacon and Baked Focaccia Croutons

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

## ATRIUM STEAK SANDWICH

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Seared Fillet of Irish Beef, Chimichurri Mayonnaise, Jameson Sauteed Roscoff Onions, Rocket Cress in a Warm Ciabatta, With Sweet Potato Fries

(1, 5, 6, 17, 18) €27

## OUR PUMPKIN AND CASHEL BLUE GNOCCHI

Nutmeg Spiced Shallot Cream, Locally Sourced Chestnuts, Toasted Squash Seeds, Tender Stem Shoots and Picked Peas

(1,5,6) €24.50

## ATRIUM SIDE DISHES

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**Sweet Potato Fries** €7.50

**Black Truffle Fries with Pecorino Cheese** €8

(5,7,17)

**Colcannon Mash Potatoes, Cabbage and Scallions** €6.50

(5)

## SOCIAL SHARING

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**Charcuterie Board** €24.00

Selection of Continental Sliced and Cured Meats, Onion Relish, Pickles, Olives, Sliced Breads (1,5,18)

**Irish Cheese Board Selection** €24.00

Selection of Irish Cheese's, Quince Jelly, Red Grapes, Artisan Crackers, Grissini Sticks (1,5,18)

## EVENING SWEETS

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**Ice Cream Sundae** €13.50

Chocolate Opera, Strawberry and Vanilla from Boulabán Farm, Keeling's Berries and Chocolate Shards

(5,6)

**Selection of Irish Cheese** €16

Artisan Irish Cheese, Plump Red Grapes, Savoury Crackers, Quince Curd

(1,3,5,6)

**Granny Smith Apple and Poached Plum Crumble** €12.50

Apple Cider Sabayon with Chocolate Soil

(1, 5, 6)

### Allergen Guide:

1 Wheat, 2 Rye, 3 Oats, 4 Barley, 5 Dairy, 6 Egg, 7 Fish, 8 Peanut, 9 Soybean, 10 Almond, 11 Walnut, 12 Hazelnut, 13 Cashew, 14 Pecan, 15 Pistachio, 16 Celery, 17 Mustard, 18 Sulphites, 19 Sesame, 20 Lupin, 21 Shellfish, 22 Crustaceans, 23 Pinenut, 24 Mollusk.