

# DINNER MENU

## STARTERS

PRAWN & AVOCADO SALAD €12

smoked tomato aioli  
(prawn, eggs, celery, mustard)

SWEET CORN SOUP €9

corn fed chicken, brioche tuile  
(wheat, eggs, milk)

HEIRLOOM TOMATO TART €10

eggplant, rosemary & parmesan  
(wheat, eggs, milk)

TAGLIATELLE €15

king crab, lemon & black pepper  
(wheat, crab, eggs, milk, sulphites)

BEEF CARPACCIO €12

fois gras, porcini, mushroom vinaigrette  
(eggs, milk, sulphites)

CALAMARI €14

salt & vinegar powder, lime, chilli & yogurt dressing  
(wheat, squid, milk, sulphites)

## MAINS

MANOR FARM POACHED & ROASTED CHICKEN €22

braised leeks, mustard puree, chicken fat  
(milk, mustard, sulphites)

MASH TREACLE GLAZED SIRLOIN STEAK €29

pont neuf, pickled onion rings, café de paris butter  
(wheat, eggs, fish, milk, mustard, sulphites)

KISH FISH HAKE KIEVE €25

pea puree, herbed new potatoes, sweet tomatoes, watercress  
(wheat, eggs, fish, milk)

TORTELLINI €18

celery root, parmesan cheese & black truffle  
(wheat, eggs, milk, celery)

COD POACHED WITH FENNEL MINISTRONE €24

roast tomatoes & courgettes, basil new potatoes  
(fish, celery)

SWEET POTATO TOURTE €20

snap peas, girolles & chickpeas, pearl onions  
(wheat, eggs, milk, sulphites)

## DESSERTS

LEMON TART €8.50

ricotta & almond ice cream  
(wheat, eggs, milk, almonds, sulphites)

COCONUT MERINGUE €8.50

mango, papaya, passion fruit sorbet  
(eggs)

EXPEDITION KITCHEN 66 CHOCOLATE DOME €8.50

coffee & milk ice cream  
(wheat, eggs, milk, hazelnuts)