

SET DINNER MENU

STARTER

Cauliflower Veloute, Charred Romanesco, Hazelnuts (3b,4)(VG)
Steak Tartare with Brioche Toast, Egg Yolk Emulsion, Rocket, Crispy Potato (1a,4,7,12,13)
Hokkaido Pumpkin Risotto, Cashew Ricotta, Shimeji Mushroom, Fried Sage (3c)(V)
Ardsallagh Goat Cheese Mousse, Roasted Beetroot, Pear, Brick Pastry, Mixed Leaves (1a,4,7,10,12,13)

MAINS

Guinea Fowl Supreme, Maitake Mushroom, Parsnip puree, Baby Carrots, Boulangère Potato, Red Wine Jus (4,9,13)
Grilled King Oyster Mushroom, White Bean "Cassoulet," Braised Radicchio, Pistou (3a,4,10,13)(VG)
Pan Roasted Halibut, Confit Potato, Spinach, Sauce Noisette, Capers, Tomato (4,7,8,13)
28 Day aged 10oz Ribeye, Caramelised Onion, House Cut Fries, Pepper Sauce (4,9,13) +12.50

SIDES

House Cut Fries with Maldon Sea Salt (V) +6.50
Cavolo Nero with Garlic & Lemon Zest +8.00
Honey Glazed Parsnips with Tarragon Crumb +7.00 (1a,4,13)
Confit Potatoes with Herbs de Provence +7.50 (4)(V)

DESSERT

Caramelised Pear & Walnut Cake, Ginger Crème Anglaise, Vanilla Gelato (1a,3h,4,7)
Dark Chocolate Mousse, Morello Cherries, Toasted Coconut (13)(V)
Passion Fruit Tart, Swiss Meringue, Raspberries, Pistachio (1a,3f,4,7)

3 Courses 72 per person

PLEASE NOTE THAT THERE IS A DISCRETIONARY 12.5% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

Please advise us of any allergies before ordering.

ALLERGENS : 1 Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts,

3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk,

5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

All our Beef is 100% Irish Origin.

THE GRAYSON