



Lunch Menu

Starters

Nori Cured Salmon Tartar | Brown Soda and Stout Bread | Vichyssoise Crème Fraiche
Roast North Atlantic Scallops | Sauce Vierge | Fine Herb Salad
Langoustine Tails | Cais Na Tire Risotto | Chorizo butter | Chorizo Dressing
Olive Fed Pork Belly | Pea Dressing | White Onion Sauce | Goats Cheese Quiche
Smooth Chicken Liver and Foie Gras Parfait | Warm Brioche | Orange Chutney
Pickled Beetroot | Toasted Hazelnut | Mixed Leaves | Roast Baby Carrot | Citrus Dressing ⑤

Main Courses

North Atlantic Cod | Wilted Spinach | Charred Broccoli | Brown Shrimp & Caper Sauce
Pan Fried Fillet of Halibut | Pimentón Potatoes | Mussel and Tarragon Volute
Dry Aged Beef Fillet | Hazelnut Toast | Chimichurri | Black Pepper Crème Brûlée (€10
Supplement)
Corn Fed Chicken Supreme | Crushed Baby Potatoes | Bacon & Mushroom Sauce
Wicklow Venison | Celeriac | Fondant | Thyme Jus
Roast Duck Fillet | Spinach and Shallot Puree | Chianti Jus | Duck Pot Pie
Pressed Roast Celeriac | Almond Milk Panisses | Majada | Black Garlic Gel ⑤

Dessert with Tea & Coffee

Coconut Cream | Shortbread | Mango Ginger Gel | Sorbet
Chocolate Mousse | Strawberry Gel | Cocoa Nib Crumble | Chocolate Custard | Strawberry Sorbet
Coffee Mascarpone Brownie | Cocoa Nibs | Dulce De Leche | Mocha Ice Cream | Sponge
Selection Of Farmhouse Cheese | Chutney | Grapes | Quince | Crackers

	Price Per Person
1 choice Starter 1 choice Main Course 1 choice Dessert	€75
1 choice Starter 2 choice Main Course 1 choice Dessert	€85
2 choice Starter 2 choice Main Course 1 choice Dessert	€90
2 choice Starter 2 choice Main Course 2 choice Dessert	€95

Food & Beverage is subject to 12.5 % service charge

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