



RS

RESTAURANT SIX

STARTERS

TRUFFLED PARSNIP SOUP €10

Parmesan & Garlic Baguette, Chive and Truffle Oil (V) (1, 3, 7, 9)

FIVE SPICE CONFIT DUCK LEG €16

Black Pudding, Braised Red Cabbage, Spiced Orange Jus (1, 6, 7, 9, 10)

CHICKEN LIVER AND GARDEN PEAS TERRINE €15

Toasted Baguette, Cherry & Almond Chutney, Micro Leaves (1, 6, 7, 8, 9, 10)

MOROCCAN SPICED TIGER PRAWNS €16

Chargrilled Pineapple, Saffron Broth, Samphire, Crispy Nori, Chilli Oil (2, 3, 4, 10)

ORANGE & CLOVE CURED SALMON TARTLET €16

Avocado Puree, Pickled Shallot, Horseradish, Ponzu Dressing (1, 3, 4, 6, 7, 10)

PEAR & CELERY ROOT RISOTTO €14

Truffle Oil, Mushroom Flakes, Caramelised Onion, Grated Parmesan (V) (3, 7, 12)

BEEF & ROASTED FENNEL TARTARE €15

Pomegranate Glaze, Citrus Relish, Crispy Chickpeas, Pistachio Dust (V) (6, 8)

MAINS

CRISPY SKIN SALMON €28

Shallot and Guinness Bread Purée, Winter Style Beurre Blanc Sauce, and Romanesco Broccoli, Pickled Mustard Seeds (1, 4, 7, 10)

HERB STUFFED TURKEY & HAM €25

Chestnut Purée, Potato Fondant, Cranberry Compote and Port Wine Jus (1, 6, 7, 8, 9)

10 OZ CHARGRILLED RIB EYE €38

Hasselback Potatoes, Grilled Vine Tomatoes, Buttered Oyster Mushroom, Asparagus, Pink Peppercorn Sauce (1, 7, 9, 10)

POMEGRANATE GLAZED LAMB SHANKS €32

Honey Roasted Parsnips, Truffle Mashed Potatoes, Minted Pea Puree, Pecan Crumb, Rosemary Jus (6, 7, 8, 9, 12)

PRAWNS STUFFED TORTELLINI €26

Caramelised Onion Broth, Dried Egg Yolk, Courgette & Pea Salsa and Grilled Scallion (1, 2, 3, 4, 6)

HOMEMADE SWEET POTATO GNOCCHI €23

Maple-Glazed Carrots, Candied Walnut Crumb, Roasted Bell Peppers, Herb Infused Brown Butter, Basil Oil (V) (3, 7)

SIDES





SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI (6,7) €8



1. GLUTEN 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE AND SULPHITES 13. LUPIN 14. MOLLUSCS

ALL OUR BEEF IS OF IRISH ORIGIN AND PRODUCTS LOCALLY SOURCED WHERE POSSIBLE