



RESTAURANT SIX

STARTERS

ROASTED BUTTERNUT SQUASH SOUP €10

Parmesan & Garlic Baguette, Roasted Pumpkin Seed Crumb, Chilli Oil and Chopped Chives (V) (1, 3, 7, 9, 11)

“VITELLO TONNATO” €18

Beef Pastrami, Roasted Cherry Tomatoes, Caper Berries, Tuna Cream, Herb Oil and Pea Shoots (1, 3, 6, 9, 10, 12)

SMOKED SALMON & SEAFOOD TERRINE €16

Saffron Broth, Grapefruit Segments, Pickled Carrots, Radish and Poached Golden Beetroot (1, 2, 3, 6, 7, 9)

PULLED HAM HOCK AND MOZZARELLA ARANCINI €15

Sun-Dried Tomato Pesto, Wild Garlic Mayo, Pickled Mustard Seeds and Fresh Dill (3, 6, 7, 11)

BURRATA AND ASPARAGUS SALAD €16

Avocado Puree, Garden Peas, Daikon Radish, Pickled Red Onion, Micro Herbs (V) (6, 7, 8, 9, 12)

HONEY GLAZED BEETROOT WEDGES €15

Roasted Garlic & Herb Hummus, Pecorino Cheese, Red Chicory and Chive Oil (V) (6, 7, 12)

MAINS

PRAWN STUFFED CHICKEN €26

Pan-fried Scallop, Grilled Leek, Padron Pepper, Potato Quenelle and Smoked Butter Herb Sauce (6, 7, 9, 10, 12)

PAN-FRIED FILLET OF COD €28

Nduja Sausage & Mussels Beurre Blanc, Steamed Pak Choi, Garden Peas and Chargrilled Lemon (1, 2, 4, 6, 8)

10 OZ CHARGRILLED RIB EYE €39

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

HERB ENCRUSTED RACK OF LAMB €38

Celeriac Puree, Mini Fondant Potatoes, Grilled Asparagus, Rosemary and Port Wine Jus (1, 6, 7, 9, 10, 12)

CHEF SPECIAL STUFFED TORTELLINI €26

Caramelised Onion Broth, Dried Egg Yolk, Courgette & Pea Salsa and Grilled Scallion (Ask Server)

WILD MUSHROOM AND ROOT VEGETABLE VEGAN WELLINGTON €24

Potato Pavé, Vegetable and Rosemary Jus (VG) (1, 6, 9, 10, 12)

SIDES

SKINNY CHIPS (6) €7

PARMESAN FRIES (6,7) €8

ROCKET SALAD (7) €8

SAUTÉED SPINACH (6) €8

GRILLED BROCCOLI WITH GREEN PEPPERCORN DRESSING (1, 6, 7) €8

DESSERTS

CRÈME BRULEE €11

French Meringue, Raspberry Sorbet, Fresh Raspberries (1, 3, 7, 8)

APPLE AND RHUBARB CRUMBLE €11

Crème Anglaise, Vanilla Ice-Cream (1, 3, 7, 8)

“DUBAI CHOCOLATE” €11

White Chocolate Mousse, Pistachio Filling, Coconut and Raspberry Crumb, Gold Leaves (1, 3, 7, 8, 12)

BAILEYS AND WHITE CHOCOLATE CHEESECAKE €11

Strawberry Compote, Salted Caramel Ice-Cream (1, 3, 7, 12)

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

LIST OF ALLERGENS:

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