



RESTAURANT SIX



STARTERS

FRENCH ONION SOUP €11

Pecorino Cheese & Garlic Baguette, Chive and Truffle Shavings (1,3,7,9)

CONFIT PORK BELLY €16

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

CHICKEN LIVER TERRINE €16

Toasted Brioche, Fig Chutney, Pickled Shallot, Micro Leaves (1,6,7,8,9,10)

SMOKED HADDOCK FISHCAKE €16

Soft Poached Egg, Wholegrain Mustard Cream and Wilted Kale (1,3,4,7,10)

CHARRED MACKEREL FILLET €17

Heritage Tomato and Crayfish Salsa, Fennel Salad, Caper Dressing (4,10,12)

WHIPPED GOAT'S CHEESE €16

Mulled Wine Poached Plums, Candied Walnuts, Frisée and Aged Balsamic (V) (7,8,12)

CRISPY HALLOUMI €15

Blood Orange, Toasted Pumpkin Seeds, Baby Watercress and Za'atar Yoghurt (V) (1,7,11)



MAINS

HERB STUFFED TURKEY & HAM €28

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

ROAST DUCK BREAST €32

Confit Duck Leg Croquette, Glazed Baby Turnips, Fondant Potato, Black Cherry and Star Anise Jus (1,3,7,9,12)

CRISPY SKIN SALMON €28

Parsnip Purée, Wasabi and White Wine Beurre Blanc Sauce, Romanesco Broccoli and Pickled Mustard Seeds (1,4,7,10)

SMOKED SHORT RIB €32

Broccoli Purée, Parmesan Potato Quenelles, Infused Carrot, Chimichurri Sauce, Carrot, Rocket and Micro Herbs

PAN-ROASTED PORK €29

Grilled Leeks, Truffle Mash, Roasted Apple, Citrus Jus (6,7,9,12)

SPINACH & RICOTTA RAVIOLI €34

Broad Bean Fricassee, Parmesan Cream, Lemon Mint Pangrattato (V) (1,3,7)

PEAR & CELERY ROOT RISOTTO €26

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



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



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

