



V A L E N T I N E ' S M E N U

T H E F I R S T K I S S

FRESH OYSTER'S ^{M SP}

Fresh Kelly's oyster, balsamic pearls, prosecco & pomegranate granita

GOAT'S CHEESE BONBON ^{M SP N (Hazelnut)}

Irish goats cheese bonbon, hazelnut crumb, truffle honey drizzle

VEGAN FRIED PIZZA ^{N G}

Neopolitan fried pizza puff, San Marzano tomato, whipped almond mousse, powdered black olive

T H E E N C H A N T M E N T

ROMEO & JULIET SHARING BOARD ^{MK SP G}

Romeo - Spicy capocollo, Pecorino toscano with pistachio, chilli jam

Juliet - 24-month Parma ham, Wicklow Bán, truffle honey, smoked burrata, focaccia

APHRODITE SCALLOPS ^{G M MK SP}

Pan-seared Irish scallops, coconut milk & nduja sauce, crispy lime panko crumb

MILLE-FEUILLE "THE ENCHANTED FOREST" ^{G SP}

Crisp phyllo layers, sautéed wild mushrooms, truffled cannellini cream & fresh thyme dusting

T H E F I R E O F P A S S I O N

CUPID FILLET STEAK ^{MK SP}

Charcoal grilled 8oz prime Irish fillet, green peppercorn sauce, truffle roast potatoes

TURBOT "GOLDEN ELIXIR" ^{MK SP F N}

Pan-seared turbot, saffron-Prosecco velouté, asparagus, pink peppercorns, flaked almonds

"RED PASSION" RISOTTO ^{MK N}

Carnaroli risotto with beetroot & gorgonzola dolce, walnuts

"FOREST SECRETS" TORTELLONI ^{E G MK N}

Porcini tortelloni, sage & thyme butter emulsion, Parmigiano Reggiano fondue, toasted hazelnuts

T H E S W E E T T E M P T A T I O N

TIRAMISU "I LOVE YOU" ^{G E MK}

Our classic tiramisu, accompanied by fresh Irish strawberries & Micil Irish cream liqueur

"ROSE PETAL" PANNA COTTA ^{MK N}

Vanilla & rose water infused panna cotta, wild berry coulis, pistachio crunch, rose petals

"MIDNIGHT DREAM" TART ^{N S}

Chocolate & coconut tart, fresh raspberries, Maldon sea salt