

' GUEULETON ' GUEULETON

DINE IN DUBLIN FEBRUARY 2015

Grilled Toonsbridge Irish Halloumi with Blood Orange, Balsamic

Roast Onions and Toasted Almonds

Classic Fish Soup with Smoked Haddock & Crab, Rouille and Garlic Croutons

Smoked Ham Hock & Leek Terrine, Pickled Vegetables, Quail's Egg and Tarragon Gribiche

Chicken Liver and Foie Gras Parfait with Spiced Pear and Sourdough Toast



Pork T-Bone with Sauce Perigueux, Foie Gras, Truffle, Cavolo Nero and Gratin Dauphinois

Guinea Fowl; Roast Breast, Confit Thigh with White Pudding, Sweetcorn Purée

and Baby Carrots

Grilled Hake with Jerusalem Artichoke & Fennel Gratin, Sprouting Broccoli,

Leek & Brown Shrimp Butter

Roast Beetroot and Butternut Squash Tarte Tatin with Fivemiletown Goat Cheese

Braised Dry Aged Beef Cheek with Oxtail Croquette, Truffle Mash and Pak Choy



Chocolate Éclair with Hazelnut Praline

Tarte Normandy with Crème Anglaise and Vanilla Ice Cream

Cheese Plate: Saint Marcellin and Hegarty's Cheddar



€30

Service Charge of 12.5% on Tables of Five or More, Merci