

ADMIRALS LANDING SET MENU

VALENTINE'S DINNER

AMUSE-BOUCHE

Selected by the Chef

STARTERS

BEEF TATAKI

Black sesame paste, leeks,
soy glaze, honey
(soy, sesame)

Or

RED SNAPPER

Cucumber gazpacho, vermicelli,
lime, chilli oil
(fish, gluten)

Or

ACQUERELLO RISOTTO (V)

tomato risotto, peppered gbejna,
crispy kale
(lactose)

MAIN COURSE

RIB EYE

Glazed heritage carrots, cavolo nero,
cardamom & carrot purée,
beef jus
(lactose, celery, sulphites)

Or

FISH OF THE DAY

Market fish, caper, shallot
& anchovy emulsion, fennel
(fish, lactose)

Or

POLENTA STEAK (V) (VG)

Tamarind glaze, coconut, yuzu, rose

(All main courses are served with a choice of roast
potatoes or fries and salad or grilled vegetables)

DESSERT MENU

SWEETHEART

Origin milk chocolate mousse,
berry & rose insert, almond crunch,
sweet champagne & vanilla bean gel.
(gluten, lactose, nuts)

€75.00 per person

A glass of Prosecco on arrival

Half a bottle of foreign water per person

Half a bottle of Antonin Blanc or Antonin Noir per person

Coffee per person

