

FODDER

-AT NO. 1 BALLSBRIDGE-

TO START

HEIRLOOM TOMATOES & ST. TOLA GOATS CHEESE 11.50

Olives, basil, bloody mary gel, crispy bread

SEARED FOIE GRAS, DUCK LIVER MOUSSE 14.00

Cherry, walnut, pickled celery, brioche

KILKEEL BAY SCALLOPS 14.00

Confit potato, peas, black pudding, lemon gel, smoked fish sauce

SEARED QUAIL, CONFIT LEG 14.00

Cous cous, quail egg, courgette, curry mayo sheeps yoghurt

TORCHED PICKLED IRISH MACKEREL 11.50

Apple, cucumber, lovage mayo, gooseberries

MAIN COURSE

CHARGRILLED HEREFORD IRISH BEEF 28.00

Garlic & parsley puree, garlic scape, deep fried oyster, potato gratin

WILD MUSHROOM RISOTTO 20.00

Confit cherry tomato, parmesan tuile, porcini butter

SEARED COD FILLET 26.00

Baby gem, bacon, green beans, mussels, citrus emulsion

ORGANIC IRISH PORK BELLY 26.00

Seared tenderloin, romesco, white pudding, pedron peppers, braised fennel

PANFRIED WILD HALIBUT 28.00

Tender stem broccoli, girolles, grapes, wild mushroom sauce

TO SHARE

THORNHILL DUCK 60.00

Duck breast, confit leg, deep fried wings, crispy polenta, apricots, duck jus
(please allow 25 mins)

SIDES

- HERITAGE CARROTS, RICOTTA, DUKKAH•
- CONFIT DUCK FAT POTATOES, ROMESCO, REGGIANO•
- CHIVE AND SCALLION COLCANNON•
- FRIES, OLD BAY SEASONING•
- BROCOLI, PRESERVED LEMON, ALMONDS•

4.50
each