chophouse

degustation menu

€80 per person

Coal-Kissed Amberjack Crudo
Kelp beurre blanc, charred lemon gel, dill

Pan-Fried King Oyster Mushroom
Whipped ricotta, chilli crisp,
pine nuts, chive oil

Broccoli Risotto
XO sauce, Pecorino Romano, bottarga

Boneless Quail
Tare, parsnip & white miso purée, charred greens

Palate Cleanser

Grilled Ribeye
Spanish style garlic & cauliflower purée, charred greens, caper and jus vinaigrette

Pistachio Mousse
Passion fruit gel, almond biscuit

Wine Pairing €30 per person
Premium Wine Pairing €60 per person

Should you have any food allergies or dietary requirements,
please notify a member of staff so they can assist you with your order.

GLUTEN · EGGS · FISH · CRUSTACEANS · NUTS · SOYA · CELERY
MOLLUSCS · MILK · MUSTARD · SESAME · VEGETARIAN · VEGAN

oysters

Charred Oyster €8.5
Lightly torched oyster, beurre noisette, parsley oil

Apple and Cucumber Oyster €8.5
Green apple, cucumber and horseradish gel, dill oil

Spicy Oyster €8.5
Fermented chilli, XO sauce, nori powder

starters

Grilled Asparagus €16
Ajo Blanco, toasted almonds, crispy kale, parsley oil

Pan-Fried King Oyster Mushroom €14
Whipped ricotta, chilli crisp, pine nuts, chive oil

Vongole, Mussels & Chickpea Soup €18
Curry, chive oil

Local Red Prawns €22
Fermented tomato water, prawn and chilli oil

Coal-Kissed Amberjack Crudo €19
Kelp beurre blanc, charred lemon gel, dill

Smoked Rabbit Anticucho €17
Fried garlic and ají panca marinade, charred carrot and tahini purée, pickled raisins, smoked yoghurt sauce

Beef Tartare €19
Grilled focaccia, chimichurri, confit egg yolk

100-Layer Mushroom Lasagne €15
Taleggio fondue, vegan jus

Pappardelle Beef Ragù €18
Black truffle & bone marrow

Linguine Vongole €22
Kombu butter, burnt lemon juice, nori crumb

Broccoli Risotto €15
XO sauce, Pecorino Romano, bottarga

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mains

served with chef's choice of potatoes

Celeriac & Truffle Mille-Feuille €21
Confit garlic cream, black garlic gel, vegan jus, charred greens

Grilled Sea Bass Fillets €32
Salsa macha, charred spring onions

Fish of the Day €39
Nori, charred spring onions, coriander, lime, anchovies

Boneless Quail €30
Tare, parsnip & white miso purée, charred greens

Veal Cotoletta €42
Anchovy and herb emulsion

Iberico Pork Tenderloin €35
Charcuterie sauce, asparagus

Grilled Ribeye €42
Spanish style garlic and cauliflower purée, charred greens, caper and jus vinaigrette

Lamb Shoulder €35
Whipped Tahini purée, pomegranate dressing, Dukkah spice mix

sides

Triple-Cooked Fries €6

Cajun Roasted New Potatoes €6

Roasted Cauliflower with Ranch Sauce €6

Beetroot, Goat Cheese and Walnut Salad €6

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desserts

Chophouse Signature Chocolate Mousse €11
Salted Caramel, Passion Fruit Gel, Almond Biscuit

Burnt Vanilla Parfait €9
Roasted Pears, Honeycomb and Whiskey Caramel.

Baked Alaska €8
Meringue, Peach Compote, Honey and Thyme Ice Cream

Marinated Strawberry Cake €10
Almond Sponge, Chantilly Cream, Port Chocolate Ganache

Selection of Ice Creams €3 scoop
Vanilla, Chocolate, Glenmorangie Single Malt 10yo, Salted Caramel

Selection of Sorbets €3 scoop
Lemon, Raspberry, Passionfruit, Coconut

dessert wine 50 ml

Kabir, Donnafugata, Sicily €7
Moscato di Pantellaria

Eiswein, Petri, Pfalz, Germany €15
Riesling

Sauternes, Chateau de Myrat €12.5
Semilion, Sauvignon, Muscadelle

after dinner drinks

French Affair €11.5
Hennesy, Fernet Branca, Mango & Lychee Elixir,
lime juice, egg white, condensed milk

Roast Hazelnut Espresso Martini €11
Vodka, Kahlua, Frangelico, espresso, hazelnut sugar syrup

Irish Coffee €6.5
Premium Irish whiskey, double espresso, sugar syrup, heavy cream

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