

THE FALLS MENU

Chef's Canapés

Starters

Heirloom Tomato Salad

Courgette, Basil, Smoked Labneh, Almonds, Aged Balsamic, Jim's Garden Herbs 1,3,6,14

Roast Quail

Breast, Leg, Egg, Shallot, Grape, Hazelnut 1.3.6.8.14

Lobster

Stuffed Courgette Flower, Yuzu, Spiced Bisque, Oscietra Caviar 2,3,4,5,9,14

Main Courses

Skeaghanore Duck Breast & Confit Leg

Smoked Beetroot, Endive, Pickled Rhubarb, Spiced Duck Sauce 3,6,14

Tamworth Free-Range Pork

Loin, Belly, Savoy Cabbage Choux-Farci, Carrot, Cider Sauce 2,3,12,14

Black Sole

Castletownbere Scallops

Broccoli, Pink Grapefruit,

Vadouvan

2,3,4,5,14

Coolea Cheese Ravioli

Onion Broth, Girolles,

Truffle

3,6,8,14

Tomato Tortellino, Prawns & White Wine Sabayon, Fennel Purée 1,3,4,6,8,9,14

Cod

Mussels, Peas, Girolles, Lemon, Vin Blanc Sauce 3,5,6,9,10,14

Pat McLoughlins Beef Fillet

Onion Purée, Cep Purée, Slow Braised Beef Cheek, Sweet Bread, Bordelaise Sauce 2,3,14

Desserts

Raspberry Soufflé

Pickled Ginger, White Chocolate, Raspberry Sorbet 3,8,11

Valrhona Chocolate Pavé

Namelaka, Coffee, Salted Caramel, Vanilla Ice Cream 1,3,6,8,11

Strawberry

Poached Meringue, Velvet Cloud Sheep's Milk Yoghurt, Sorrel Granité 2,3,6,8

Whipped Frozen Coconut Marshmallow

Compressed Pineapple, Passionfruit Curd, Lychee Sorbet 3,8,11

A Selection of Irish Cheese

3,6,14

Premium Tea & Coffee with Petit Fours

The Falls Menu €98.00

1. Nuts 2. Celery 3. Dairy 4. Crustacean 5. Mollusc 6. Gluten 7. Sesame 8. Eggs 9. Fish 10. Peanuts 11. Soybean 12. Mustard 13. Lupin 14. So2/Sulphates





We are committed to curating an experience where local suppliers are celebrated for producing world-class meat, fish, and dairy products. Our goal in The Falls Restaurant is to create an elegant and relaxing dining ambiance with carefully selected ingredients & with beautifully presented dishes. We are delighted to have you in our restaurant tonight and hope you will enjoy this culinary journey.

Head Chef Mark Treacy



