

## Starters

**Charred salmon**, sea vegetables, carrot & yuzu puree (SB, F, Ga.)

**Fig & celeriac salad**, parmesan fondue, smoked almonds, apple and seaweed (MK, N, E, MST)

**Seared Tuna**, avocado mousse, sesame furikake, tamari, daikon (F, SS)

**Torchon of foie gras**, apple puree, brioche (G,MST,MK)

## Mains

**Charred Halibut**, celeriac, sea lettuce, mussels & black garlic emulsion (F, MK, MOL)

**Char grilled Peter Hannon dry aged ribeye**, plum tomato, blue cheese butter, chips (Ga, E, MK)

**Pan fried gnocchi**, Cep crème fraiche, Jerusalem artichoke, walnut, truffle, girolles (G, E, MK,N)

**Wicklow Venison**, parsnip puree, salsify, king cabbage, blackberry (MK)

## Optional Sides – 5

Triple cooked chips, roast garlic aioli – (G, E)

Garden salad with cucumber, feta & mint - (MK/SS)

Organic sauté baby potatoes confit garlic & smoked paprika

Roast carrot, nduja, buckwheat & tarragon

## Desserts

**Chocolate bar & raw milk sorbet** (G, E, MK)

**Pineapple & vanilla set custard**, coconut sorbet, amaretto foam (MK ,Ga,E,)

**Farmhouse Cheeses**, quince & rye crackers (Na, Ga, MK, SS)

**Allergen Guide:** Gluten- G, Gluten adaptable Ga, Crustaceans- CR, Eggs- E, Fish- F, Peanuts- P, Soybeans- SB, Milk-MK, Nuts- N, Celery-CL, Mustard- MST, Sesame Seeds-SS, Sulphur Dioxide and Sulphites- SDS, Lupin -L, Molluscs- MOL. BANG makes every effort to comply with the dietary requirements of our guests. Allergen based meals are prepared in the same area as allergen free meals. We cannot guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur. We use 100% Irish beef. A discretionary gratuity of 12.5% will be added to all parties of 5 or more and all parties on tasting menu.