

Starters

Harford's Cauliflower & parsley picada soup

Ballymakenny Farm Charred broccoli, goat's cheese,
lovage dressing, smoked almonds

Torchon of foie gras, apple & vanilla, toasted brioche

Seared Tuna, avocado mousse, sesame furikake, tamari, yuzu

Mains

Wicklow Venison, parsnip puree, salsify, smoked potato puree, blackberry, walnut

Charred Halibut, cauliflower, vadouvan, mussels

Char Grilled Peter Hannan 10oz salt aged Ribeye, wild leek butter,
Crispy potato terrine & B.B.Q. sauce

Crispy polenta, sweet potato, cep fondue, hazelnuts & black garlic

Optional Sides - 5

Triple cooked Chips, roast garlic aioli –

Garden salad with cucumber, feta & mint -

Ballymakenny Farm pink fir apple potatoes confit garlic & smoked paprika

Harford's Farm Leeks & café de Paris butter

Desserts

Chocolate sorbet, bar & aero and peanut

Rhubarb & vanilla set custard, amaretto foam & hibiscus

Farmhouse Cheeses, quince & rye crackers

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% will be added to all parties of 5 or more and all parties on Tasting Menu.