



# a la carte menu

## TO START

1. Pork belly & cheek, Maharees carrots, vintage cider (2,3,4) €11.9
2. Lobster & prawn bisque with truffle oil (14) €8
3. Miso broth, udon noodles, prawn or tofu & seaweed or chicken (1,2,6,9) €9.5
4. Dingle gin cured fish of the week, nigiri, mooli, pickled ginger (2,4,11) €13
5. Slow cooked aged beef brisket, glazed with ponzu, parmesan mash (7,12) €9.9
6. Flash fried squid prawns pil pil (2,3,4) €12.5
7. Scallop & black pudding, yuzu gel (1,2,10) €13.9

## TO FOLLOW

1. 10 oz aged fillet o beef, pickled wild mushrooms, charred shallot (7,12) pepper sauce or Café de Paris butter €31
2. Monkfish, prawns, crab velute (2,4,10) €32
3. Rack of Kerry lamb, confit heirloom carrots, broad beans, earthy jus (7,12) €29
4. Grilled supreme of chicken, shiitake, charred leek, dashi (9) €24.5
5. Braised beef, octopus, beet textures vintage port glaze (2,7,9) €31
6. Panfried fish of the day, samphire, scallop roe velute (2,4,7) €27
7. Textures of organic vegetables, glazed tofu (6,11) €22

## DESSERTS

1. Apple tart tatin, vanilla ice cream (1,3,7,8) €7.6
2. Cheesecake of the day (1,7) €6.8
3. Chocolate brownie, popcorn ice cream (1,3,7) €8
4. Sicilian lemon curd roulade (1,3,7,10) €7.9
5. Selection of artisan cheeses ( Little Cheese Shop) (7) €10
6. Selection of ice cream or sorbets (3,7) €5.5
7. Tim's posset of the week (3,7) €6

IN MASK RESTAURANT WE STRIVE TO USE ALL LOCALLY SOURCED PRODUCE, WE FORAGE WHEN IN SEASON. WE WOULD LIKE TO TAKE EVERY OPORTUNITY TO THANK YOU FOR DINING WITH US.

## ALLERGENS

1.Gluten | 2.Crustaceans | 3.Eggs | 4.Fish | 5.Peanuts | 6.Soyabean | 7.Dairy | 8.Nuts  
9.Cellery | 10.Mustard | 11.Sesame seeds | 12.Sulphur | 13.Lupin | 14.Mulluscs