

WINE RECOMMENDATIONS

Rios Dos Patos, Portugal	€50
Hommage Reserve, France	€70
Alize Les Deux Cols, France	€80
Soave Rizzardi, Italy	€45
Chateau De Parenchere Bordeaux, France	€75
Black Magic Jordan, South Africa	€60

COCKTAIL RECOMMENDATIONS:

Juniper Blossom Kinsale Gin, Juniper Berries, Fresh Rosemary, Cinnamon Stick and Refreshing Lemon	€15
Jungle Bird Dark Rum, Campari, Fresh Pineapple Juice	€15
Castle Mudslide A Creamy Blend of Vodka, Coffee Liqueur and Irish Cream Rich and Smooth like Chocolate, Cascaded Over Ice	€17

Full drinks and wine list also available



CANOPY



SUMMER MENU

Amuse Bouche

STARTER

Chicken Ravioli
Baby Gem, Madeira, Tarragon and Cabbage Salsa Varde (1A,4,7)
Wine recommendation: Tre Vento Grillo, Sicily Gls

Garden Radish Salad
Templegall Cheese Custard, Pickled White Onion, Apple (4,7,9,13)
Wine recommendation: Joseph Chardonay, France Gls

Ham Hock Terrine & Foie Gras
Smoked Mayonnaise, Cranberry, Crispy Pork Skin, Pickle (1A, 3F, 7, 13)
Wine recommendation: Paso Doble Malbec, Argentina

West Coast Crab
Curry Aioli, Crispy Shallot, Spiced Potato, Mango (1A,4,5A,7,12)
Wine recommendation: Essay Chenin Blanc, South Africa Gls

Wild Mushroom Velouté
Mushroom Arancini, Hazelnut, Black Truffle (1A,3A,3B, 4,7)

Crispy Egg
Pickled Wild Mushroom, Parma Ham, Black Truffle (1A, 4, 7, 13)
Wine recommendation: Mileto Rioja Crianza, Spain

Sorbet

MAIN COURSE

Beef Fillet
Slow Cooked Short Rib, Roscoff Onion, Wild Garlic (€10 Beef Supplement) (4,9,13)
Wine recommendation: Croix Des Vents Merlot Pays D’oc, France Gls

Sea Bass
Celeriac, Caper, Smoked Eel Velouté, Crisp Potato Terrine (4,6,8)
Wine recommendation: Tre Vent Grillo, Sicily Gls

Cod Loin
Cod Loin with Mussels, Baby Gem, Fermented Black Garlic, Pickled Grapes, Samphire, Brown Butter (4,6,7,8,13)
Wine recommendation: Rio dos Patos, Portugal

Guinea Fowl
Crispy Skin, Leek, Coffee Carrots, Sesame Mayonnaise (4,7,11,13)
Wine recommendation: Astrolabe Pinot Noir, New Zealand

Tipperary Lamb
Shoulder, Wholegrain Apple Mustard, Goats Curd, Broad Beans, Basil, Jus Gras (1A,4,7,9,12)
Wine recommendation: J. Moreau Filscabernet Sauvignon, France Gls

Gubbeen Cheese Gnocchi
Feta Cheese, Peas, Broad Beans, Wild Mushroom, Spiced York Cabbage (1A,4,7,12)
Wine recommendation: Simone Joseph Chardonay, France Gls

DESSERTS

Strawberries and Basil
Crème Fraiche Sorbet, Lemon Curd (1A,4,7)
Wine recommendation: Fernando Castilla Sherry Fino

Passionfruit
Milk & Vanilla, Resort Honey & Mascarpone Ice Cream (1A, 3A, 4, 7)
Wine recommendation: Chateau Sigalas Rabautpremier Cru

Madagascar Vanilla Brulee
Poached Pears, Biscotti Biscuit and Pistachio Ice Cream (1A, 3A, 3B, 3F, 4, 7)
Wine recommendation: Domaine De Barroubio Muscat

Lemon Meringue Pie for Two
Poached Rhubarb, Blueberry Compote, White Chocolate Ice Cream (1A,4,7)
Wine recommendation: Dow’s Fine Port Ruby

Valrhona Chocolate
Sea Salt Caramel, Hazelnut, Roasted Sesame Ice Cream (4, 7, 11)
Wine recommendation: Recioto Della Valpolicella

Irish Cheeses
Crackers, Chutney (4, 1A, 3H, 13)
Wine recommendation: Graham’s Six Grapes Porto Reserve

Chef’s Menu €85
Selection of Two Courses €65

€5 supplement for Petit Fours and a Selection of Tea and Coffee

Allergens: 1 Gluten (A-Wheat, B- Spelt, C-Khorasan, D-Rye, E-Barley, F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D- Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

Canopy is nature inspired dining; uniquely set in a spacious indoor/outdoor setting.

At Canopy, Executive Chef Kevin Burke brings the best of contemporary Irish cuisine to the table.

Set in the heart of Ireland’s gourmet capital, here you will indulge in a unique dining experience with a menu showcasing the best of local, seasonal produce.

Canopy Restaurant space brings the sense of outdoor dining inside no matter the season. Guests enjoy chic casual dining overlooking the extensive terrace with mature trees providing the ultimate natural canopy.



Wine pairings have been carefully selected and can be purchased by the bottle.