



Lunch Tasting Menu

€60

Amuse Bouche

Heirloom Tomato

Basil Emulsion, Mozzarella, Black Olive (MK, E, MD, G)

Sancerre Domaine Rossignole, France 2017 100ml

Seared Scallops

Butternut Squash, Fennel, Orange Dressing (F, M, CY)

Chardonnay Arbois, France 2016 100ml

Palate Cleanser

Seared Magret Duck

Confit Leg Croquette, Baby Parsnip, Chanterelle, Pistachio (G, MK, C, N - Pistachio)

"La Tremenda" Enrique Mendoza, Spain 2016 100ml

Basil Panna Cotta

Irish Strawberries, Vanilla Ice Cream, Wild Strawberry Cream (G, E, MK, N - Pistachio)

Riesling Spätlese Max Ferd Richter Mosel, Germany 2015 50ml

Tea / Coffee & Petits Fours

To Include Wines €110

Tasting Menu available by table only

Dietary restrictions / allergies may cause delays with some dishes on the menu.

Please note A 12.5% Discretionary Gratuity will be added to your bill

Allergens:

Gluten (Wheat)=**G**, Crustaceans=**C**, Eggs=**E**, Fish=**F**, Molluscs=**M**, Soybeans=**S**, Peanuts=**P**, Nuts=**N**, Milk=**MK**, Celery=**CY**, Mustard=**MD**, Sesame Seeds=**SS**, Sulphites=**SP**, Lupin=**L**