



## Tasting Menu

€90

### Amuse Bouche

#### Irish Angus Beef Tartare

Naveet, Watercress, Charcoal Oil

**Pinot Noir** Paddy Borthwick, New Zealand, 2015 100ml

#### Castletownbere Scallop

Ceviche, Mooli, Cabbage, Seaweed Broth

**Fossil** Vale Da Capucha, Portugal 2014 100ml

#### Poached & Torched Turbot

Charred Hispi Cabbage, Lobster Foam

**Gruner Veltliner 'Hohlgraben'** Kremstal, Austria 2015 100ml

#### Wicklow Rabbit

Loin, Broad Beans, Cockles, Nasturtiums, Barbecue Bone Sauce

**Rossese Di Dolceacqua** Ka Mancine, Italy 2013 100ml

#### Whipped Fivemiletown Goat's Cheese

Candied Walnut, Pear, Thyme

#### Passion Fruit Panna Cotta

Coconut, Coriander, Pineapple

**I Capitelli** Anselmi, Italy 2015 50ml

### Tea / Coffee & Petits Fours

To Include Wines €150

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

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