

Tasting Menu
€90

Amuse Bouche

Charred Mackerel

Cauliflower, Caviar, Brown Butter Dressing
Assyrtiko Santorini Gaia, Greece 2016 100ml

Foie Gras

Seared, Apple, Raisin, Smoked Eel, Walnuts
Riesling Beerenauslese Rheinhessen, Germany 2015 50ml

Roast Irish Turbot

Pig's Head, Samphire, Charred Cabbage, Apple Dressing
Malat "Hohlgraben" Kremstal, Austria 2015 100ml

Sika Deer

Loin, Celeriac, Mushroom, Tarragon, Coffee
Shiraz Longview Estate, Australia 2015 100ml

Yogurt Labneh

Almond, Raspberry

Lemon Curd

Blackberry, Lemon & Poppy Seed Sponge, Crème Chantilly
Riesling Seifried "Sweet Agnes" New Zealand 2016 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

