



Tasting Menu
€90

Amuse Bouche

Irish Angus Beef Tartare

Navet, 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

