



## Tasting Menu

€90

### Amuse Bouche

#### Castletownbere Scallop

Ceviche, Mooli, Cabbage, Kimchi, Seaweed Broth

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

#### Caramelised Veal Sweetbreads

Girolles, Truffle, Mushroom Foam

**Oloroso** Antique Sherry, Fernando de Castilla 50ml

#### Poached & Torched Wild Turbot

Charred Cabbage, Lobster Foam, Yuzu Emulsion, Dill

**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

#### Yogurt Labneh

Almond, Apricot, Apricot Sorbet

#### Passion Fruit Panna Cotta

Coconut, Coriander, Pineapple, Passionfruit Granité

**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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