

## Dinner Tasting Menu

€95 per person  
€155 To Include Matching Wines

### Snacks

#### Amuse Bouche

#### Seared Scallop

*Cauliflower, White Asparagus, Lardo di Colonnata (MK, C, M, F)*

**Arbois** Chardonnay, France 2016 100ml

#### Palate Cleanser

#### Charred Turbot

*Green Asparagus, Mussels, Almonds (F, C, MK, M, MD, CY, N - Almonds)*

**Riesling** Markus Molitor, Germany 2016 100ml

#### Squab Pigeon

*Beetroot, Rhubarb, Foie Gras, Hibiscus, Baby Gem (CY, MK)*

**Cahors** Clos Triguedina, France 2014 100ml

#### Vanilla Sponge

*Apple Sorbet (G, MK, E)*

#### Black Forest

*Chocolate Moelleux, Griotte Cherries, Vanilla Ice Cream (MK, E, N - Almonds)*

**Recioto della Valpolicella** Zenato, Italy 2011 50ml

### Tea / Coffee & Petits Fours

#### Additional Course

##### Irish Farmhouse Cheese €15

*Chutney, Crackers, Baguette (MD, CY, G)*

##### Niepoort 10yr Tawny €10

**Our tasting menu is 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**