



Dinner Tasting Menu

€105 per person
€170 To Include Matching Wines

Snacks

Amuse Bouche

Seared Scallops

Butternut Squash, Fennel, Orange Dressing (F, M, CY)
Chardonnay Arbois, France 2016 100ml

Palate Cleanser

Poached Lobster

Charred Hispi Cabbage, Celeriac, Samphire, Bisque (C, F, MK)
Chenin Blanc Stellenbosch DMZ, South Africa 2017 100ml

Roast Grouse

Baby Parsnip, Chanterelle, Pistachio (MK, N - pistachio)
Monastrell "La Tremenda" Enrique Mendoza, Spain 2016 100ml

Goat's Cheese Mousse, Honey Roast Fig, Walnut (MK, N- walnut)

Yoghurt Parfait

Raspberry Cream, Meringue, Yoghurt Sorbet (E, MK)
Riesling Spätlese Max Ferd Richter Mosel, Germany 2016 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**