



Dinner Tasting Menu

€95 per person
€155 To Include Matching Wines

Snacks

Amuse Bouche

Seared Scallop

Cauliflower, Caviar, Brown Butter Dressing (C, MK, MD, CY)

Arbois Chardonnay, France 2016 100ml

Palate Cleanser

Charred Turbot

Purple Sprouting Broccoli, Mussels, Almonds (F, C, MK, M, MD, CY, N- Almonds)

Riesling Markus Molitor, Germany 2016 100ml

Aged Irish Angus Beef

Celeriac, Roscoff Onion, Jus (G, MK, CY)

Washington State Charles & Charles, USA 2015 100ml

Poached Rhubarb

Rhubarb Gel, Dried Fruit Crumble (G, N - Almonds, MK, E)

Lemon Curd

Meringue, Blackberries & Gel (MK, E, G)

I Capitelli Anselmi, Passito, Italy 2015 50ml

Tea / Coffee & Petits Fours

Additional Course

Irish Farmhouse Cheese €15

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

Niepoort 10yr Tawny €10

Both Tasting Menus 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**