



## Dinner Tasting Menu

€115 per person  
€180 To Include Matching Wines

### Snacks

#### Amuse Bouche

##### Seared Scallops

Butternut Squash, Fennel, Orange Dressing (F, M, CY)

**Chardonnay** Puglia Tormaresca, Italy 2017 100ml

#### Palate Cleanser

##### Wild Turbot

Artichoke, Brussel Sprout, Mussels, Alsace Bacon (F, MK, M, CY)

**Riesling** Eden Valley Pewsey Vale, Australia 2016 100ml

##### Aged Wicklow Venison

Celeriac, Savoy Cabbage, Potato Crisp (MK, CY, SP)

**Tannat** Juanicó Bodegones del Sur, Uruguay 2014 100ml

#### Pre-Dessert

##### Gingerbread

Winter Spiced Sponge, Butterscotch Cream,

Confit Orange Ice Cream (E, MK, N – Almond)

**Jurançon** Château de Natailles, France 2013 50ml

#### Tea / Coffee & Petits Fours

#### Additional Course

##### Irish Farmhouse Cheese €15

Pickled Vegetables, Crackers, Baguette (MD, CY, G)

**Quinta Da Romaneira Vintage 2011 €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

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#### 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**