



## Sample Dinner Tasting Menu

€120 per person  
€185 To Include Matching Wines

### Snacks

#### Amuse Bouche

#### Roast Castletownbere Scallop

Pork Belly, Sweetcorn, Garlic, Curry Spices (M, MK, CY, MD, SP)  
Torrantes, Crios Susana Balbo, Argentina 2017 100ml

#### Palate Cleanser (MK)

#### Poached Black Sole

Roast Heritage Carrot, Fennel, Mussels, Yuzu (C, MK, CY)  
Gruner Veltliner Kamptal Birgit Eichnger, Austria 2018 100ml

#### Aged Irish Beef

Foie Gras, Truffle, Rosti, Girolles (MK, CY, SP)  
Cabernet Sauvignon, Valle Central Puna, Chile 2018 100ml

#### Pre-Dessert (MK, E)

#### Chocolate Tart

Poached Pear, Chocolate & Caramel Ganache, Pear Sorbet, Candied Pecan  
(G, E, MK, N-pecan)  
I Capitelli, Anselmi, Italy 2015 50ml

#### Tea / Coffee & Petits Fours (E, MK)

#### 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. This is distributed in full between the team.

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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**