

Lunch Tasting Menu

€65

Amuse Bouche

Heritage Beetroot

Blackberries, Hazelnuts, Sheep's Yoghurt, Xeres Dressing (*MK, G, N-hazelnut*)

Chenin Blanc Stellenbosch DMZ, South Africa 2017 *100ml*

Seared Scallops

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

Chardonnay Umbria "Bramito" Antinori, Italy 2017 *100ml*

Palate Cleanser

Seared Magret Duck

Confit Leg Croquette, Parsnip, Chanterelle, Pistachio (*G, MK, C, N - Pistachio*)

"La Tremenda" Enrique Mendoza, Spain 2016 *100ml*

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

To Include Wines €115

Tasting Menu 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**