



Dinner Tasting Menu

€125 per person
€190 To Include Matching Wines

Amuse Bouche

Castletownbere Crab

Granny Smith Apple, Dill, Gin & Tonic Espuma, Macadamia Nut (C, CY, MD, SS, N-macadamia)
Riesling Markus Molitor, Germany 2018 100ml

Charred White Asparagus

Quail Egg, Truffle Tartlet, Pickled Onion, Comté Crisp (G, E, MD, SP, N-hazelnut)
Pinot Gris Paddy Borthwick, New Zealand 2017 100ml

Palate Cleanser (MK)

Roast Wild Turbot

Cauliflower, Caper & Raisin, Mussels (M, F, SP, MK, CY)
Chenin Blanc Jonty's Ducks, South Africa 2017 100ml

Carlow Lamb Rump

Green Asparagus, Wild Garlic, Lamb Faggot, Morels (CY, MK, SP, G)
Priorat Bellmunt, Spain 2016 100ml

Pre-Dessert (MK, E, N-almond)

Pear & Walnut

Sponge, Walnut Ice Cream, Pear Parfait (G, E, MK, N-walnut)
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 2016 €12

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**