



Lunch Tasting Menu

€65 per person
€115 To Include Wines

Amuse Bouche

Castletownbere Crab

Granny Smith Apple, Dill, Gin & Tonic Espuma, Macadamia Nut (C, CY, MD, SS, N-macadamia)

Chardonnay Domaine Naturaliste, Australia 2017 100ml

Seared Foie Gras

Quince, Almond & Honey Tuile, Xeres Glaze (CY, SP, N-almond)

Godello Altos De Torona, Spain 2018 100ml

Palate Cleanser

Seared Magret Duck

Confit Leg, Charred Leek, Jerusalem Artichoke, Jus (SP, MK, CY)

Pinot Noir Leyda Las Brisas, Chile, 2016 100ml

Chocolate and Hazelnut

Chocolate Ganache, Praline Ice Cream (G, E, MK, N-hazelnut, N-almond)

I Capitelli, Anselmi, Italy 2015 50ml

Tea / Coffee & Petits Fours

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. This is distributed in full between the team.

.....
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**