

Tasting Menu

Canapés

Baked Scallops
Smoked Black Pudding, Celeriac, Lentil

Donegal Dexter Beef Shin
Mooncoin Beetroot, Broccoli, Watercress

Roast Cod
Kilary Fjord Mussel, Gubbeen Chorizo, Fennel

Andarl Farm Pork Fillet
Carrot, Turnip, Savoy

"Apple Crumble"
Bramley Apple, Blackberry, Spiced Caramel

Magnum
70% Dark Chocolate, Blood Orange

To Start

Quinta Soalheiro Espumante Rosé NV, Portugal	11
Domaine Manciat-Poncet Cremant de Bourgogne NV, France	12
Laurent Lequart Extra Brut Reserve Champagne NV, France	17.5

7 COURSE TASTING MENU 75

ADD

WINE PAIRING 55

*A Blind Wine Pairing Selected from Around the World
to Complement the Dishes Perfectly*

Optional Cheese Course 9.5

*Young Buck Cheese, Cote du Rhone Poached Pear, Stout Wheaten,
Loughshore Honey*