

TASTING MENU

CANAPÉS

MALIN HEAD CRAB

LOVAGE, GRANNY SMITH APPLE, SEAWEED BRIOCHE

HEN OF THE WOODS

LEEK, 62° EGG, BROUGHTERGOLD RAPESEED OIL

ROAST COD

GUBBEEN CHORIZO, FENNEL, BISQUE

AGED BEEF FILLET

WHISKEY ONION, CARROT, GREEN PEPPERCORN

CHOCOLATE CRÉMEUX

PASSIONFRUIT, HONEY FLAPJACK, PUFF PASTRY

“MAGNUM”

STRAWBERRY MOJITO, WHITE CHOCOLATE

OPTIONAL CHEESE COURSE

£15

IRISH CHEESE PLATE

- KNOCKANORE CHEDDAR, CHILLI JAM
- CASHEL BLUE, GRANNY SMITH APPLE
- COOLEENEY FARM CAMEMBERT, TRUFFLE HONEY

SERVED WITH OLIVE OIL CRACKERS & HERB SALAD

7 COURSE TASTING MENU £80 PER PERSON

ADD WINE PAIRING £60

*A Blind Wine Pairing, Selected from Around the
World to Complement each Dish*

TASTING MENU CAN NOT BE AMENDED OR ADAPTED

DIETARY REQUIREMENTS & ALLERGIES MUST BE PREBOOKED, HOWEVER THEY
CAN NOT ALWAYS BE ACCOMMODATED BECAUSE OF THE NATURE OF THE MENU