

TASTING MENU

CANAPÉS

KILKEEL SCALLOP
SQUID INK RISOTTO, LEMON, LEEK

FORAGED WILD MUSHROOM TART
48HR AGED PARMESAN, WILD GARLIC CAPER

MONKFISH
GUBBEEN CHORIZO, LOBSTER BISQUE, MUSSEL

WILD IRISH VENISON
RED CABBAGE, SALT BAKED CELERIAC, BEETROOT

GRAPEFRUIT & LEMONBALM SORBET
CUCUMBER, GIN, WHITE CHOCOLATE

BRAMLEY "APPLE CRUMBLE"
HIBISCUS, BLACKBERRY, VANILLA

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