

# CRAFT

## Snacks & Bread

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Cured gurnard | white asparagus | broad beans | labneh | elderflower  
Riesling Trocken, Fritz Haag, Mosel, Germany, 2020

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Salad of spring vegetables | house ricotta | smoked almond & shallot  
Pinot Grigio Delle Venezie, Delibori, Veneto, Italy, 2020

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Market fish | prawn ravioli | asparagus | agretti | shellfish sauce  
Albariño, Bodegas Altos de Torona, Galicia, Spain, 2020

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Curragh lamb | carrot | chard | wild garlic salsa verde  
Côtes du Rhône, Les Terres du Roy, France, 2020

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Chocolate bouchon | bergamot | coffee ice cream  
LBV Port, Ferreira, Douro, Portugal, 2016  
Or

Rhubarb | cream cheese mousse | brown butter crumble  
Sauternes, Chateau Laville, France, 2016

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**Tasting menu €70**

**Wine Pairing €45**

Discretionary service charge of 12% for parties of 6 or more.

Allergen information available upon request. Unlimited still or sparkling water €1.50 per person