

“Though their life was modest, they believed in eating well” ~ James Joyce

Tasting Menu



Amuse Bouche

Kelly ‘Galway Bay’ Rock Oysters

Asian Dressing with Lime, Coriander & Radish (1,6,11,14)

First

Duck Foie Gras Roulade

Celeriac, Gooseberry & Toasted Brioche (1,3,7)

Essay Chenin Blanc, South Africa

Second

Caramelised Sea Scallop

Red Pepper, Compressed Cucumber, Aged Sherry (12,14)

Vinho Verde, Portugal

Third

Pan-Fried Rock Bass

Roast Fennel, Soubise Puree, Black Olive, Saffron (4,7)

Escarpment Pinot Noir, New Zealand

Fourth

Breast of Suckling Pig

Endive, Red Cabbage Puree, Charred Broccoli, Golden Raisin & Calvados Jus (7,9)

Sogatia, Chianti Italy

Fifth

Elderflower Sorbet

Lemon Gin & Tonic

Sixth

‘Peach Melba’

Peach Delice, Almond Tuile, Raspberry Ripple Ice Cream (1,3,7,8)

Quartz De Chaumes, Loire France or Yuzusake, Japan

Seventh

Irish Farmhouse Cheese

Wicklow Ban, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)

The Garage Carignan/Grenache, Chile

Eight

Petits Fours

With Tea, Coffee (1,3,7,8)

This Menu is only available to the complete table.
And is priced at €115 per person and €155 with Wine Pairings
All Prices Incur a 15% Service Charge Subject to VAT

List of Allergens



1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs