



Tasting Menu

Kelly Galway Bay Rock Oysters
Lime, coriander, radish (1,6,11,14)

Rabbit & Foie Gras Terrine
Apple & carrot puree, pickled girolles, hazelnut (1,3,7,8)
Morillon Blanc Chardonnay, France

Toonsbridge Mozzarella
Compressed tomato & cucumber, tomato mousse (7,10)
Azevedo Loureiro Alvarinho Vinho Verde, Portugal

Black Sole
Prawn & salmon mousse, leeks, seaweed, broccoli, mussel,
clam & shrimp sauce (1,2,3,4,7,14)
Yering Station, Pinot Noir, Australia

Roast Loin of Venison
Celeriac, red cabbage, red onion & bacon puree, cassis (7,9,12)
Côte Du Rhône Villages "La Traversée" Atelier Des Sources, France

Elderflower Sorbet
Pink gin, tonic

Opera Chocolate Mousse
J.J. Corry velvet whiskey cream (1,3,7)
J.J. Corry Single Grain Irish Whiskey

Irish Farmhouse Cheese
Wicklow Bán, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)
Kopke Ruby Port or Justino's Madeira 5-Year-Old Fine

Petits Fours
With tea, coffee (1,3,7,8)

This Menu is only available to the complete table.
Nine Course Tasting Menu €105 per person
Wine Pairings €60 per person

1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soya Beans, 7-Milk, 8-Nuts, 9-Celery,
10-Mustard, 11-Sesame Seeds, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs
All prices incur a 15% service charge subject to VAT.