



Tasting Menu

Vegetarian

Cashel Blue Cheese Panna Cotta
Walnut, pickled blackberries (7,8,9,10)

Pickled Mushroom Risotto
Rocket, scallion, tarragon (7)
Quincy Sauvignon Blanc, Loire Valley, France

St. Tola Goats Cheese
Compressed tomato & cucumber, tomato mousse (7,10)
Azevedo Loureiro Alvarinho Vinho Verde, Portugal

Cratloe Hills Sheep's Cheese Ravioli
Rooster potato broth (1,3,7)
Valpolicella Ripasso, Monte del Fra

Provencal Vegetable & Aubergine Pithivier
Baby vegetables, peas, chive velouté (1,3,7)
Arbois Chardonnay, Jura, France

Elderflower Sorbet
Pink gin, tonic

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

Irish Farmhouse Cheese
Wicklow Baun, 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.

€95 per person

€155 with Wine Pairings

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.