



Tasting Menu

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

Foie Gras & Lough Neagh Smoked Eel Terrine
Granny smith apple, white balsamic (1,3,4,7)
Riesling « Bird Label », Lingenfelder, Pfalz, Germany, 2020

St. Tola Goats Cheese
Tomato tartar, compressed heirloom tomatoes, basil (1,6,7)
Sauvignon de Touraine, Desloges, Loire Valley, France, 2020

Roast Atlantic Wild Halibut
Leeks, mussels, crispy chicken wing, yeast velouté (4,7,14)
Chablis Vieilles Vignes, La Manufacture, Benjamin Laroche, Burgundy, France, 2020

Cutlet of Burren Lamb
Sweetbreads, polenta, parsley & courgette puree, lamb jus (7,9)
Monthélie 1er Cru "Meix Bataille", Domaine Changarnier, Burgundy, France, 2019

Blood Orange & Green Peppercorn Sorbet
Campari jus

Callebaut White Chocolate Mousse
Strawberries, champagne (1,3,7,8)
Proa Cava, Catalonia, Spain

Irish Farmhouse Cheese
Wicklow Bán, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)
Riesling Auslese "Graacher Himmelreich", Max Ferd Richter, Mosel, Germany, 2020

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.