



Tasting Menu

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

Terrine of Foie Gras & Wild Rabbit
Bitter orange, hazelnut, brioche (1,3,7,8,10)
Muscat Rutherglen, Chambers, Victoria, Australia

St. Tola Goats Cheese
Tomato tartar, compressed heirloom tomatoes, basil (1,6,7)
Malat "HÖHLGRABEN", Old Vines, Kremstal, Austria, 2020

Pan-Fried Rock Bass
Ratatouille, fennel, rouille, bouillabaisse (1,3,4,7,10)
Chablis Vieilles Vignes, La Manufacture, Benjamin Laroche, Burgundy, France, 2021

Loin of 'Gourmet Game' Venison
Shoulder, red cabbage, beetroot, parsnip, chestnut, cassis (7,9)
L'Hospitalet de Gazin, Pomerol, Bordeaux, France, 2016

Blood Orange & Green Peppercorn Sorbet
Campari jus

Callebaut White Chocolate Mousse
Strawberries, champagne (1,3,7,8)
Mas Candi, Brut Nature, Corpinnat, Penedes, 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.