

Tasting Menu
Vegetarian

Puy Lentil Dahl
Charred cauliflower, raita (7)

St. Tola Goat Cheese & Buttermilk Panna Cotta
Fig jam, pecan, roast fig (7,8)
Noval Tawny Port 20-year-old, Douro, Portugal

Saffron Risotto, Pickled Mushroom
Rocket, scallion, tarragon (7)
Little Beauty, Gewürztraminer, Martinborough, New Zealand

Cratloe Hills Sheep's Cheese Ravioli
Rooster potato broth (1,3,7)
Orlandi Contucci Pionno, Rubiolo, Montipulciano, Italy

Provençal Vegetable & Aubergine Pithivier
Baby vegetables, peas, chive velouté (1,3,7)
Orin Swift "Abstract", California, USA

Milk Chocolate & Baileys
Praline crumb (1,3,7,8)

Rhubarb & Custard
Lemon cream, caramelized filo pastry, rhubarb (1,3,7,8)
Charles Heidsieck, Brut Réserve, Champagne, France

Irish Farmhouse Cheese
Wicklow Baun, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)
Perez Barquero, Pedro Ximenez, Montilla-Moriles, Spain

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



This Menu is only available to the complete table.
€95 per person
€175 with Wine Pairings