



Tasting Menu

Treacle Cured Clare Island Salmon
Burnt lemon puree (4)

St. Tola Goat Cheese & Buttermilk Panna Cotta
Fig jam, pecan, roast fig, carrot dressing (7,8)
Noval, Tawny Port, 20 Year-Old, Portugal

Spiced Doonbeg Crab Salad
Mango & avocado puree, feuille de brick (1,2,7)
Little Beauty, Gewürztraminer, New Zealand

Pan-Fried Wild Hake
Octopus, puy lentil dahl, charred cauliflower, yoghurt raita (4,7)
Ken Forrester, Chenin Blanc Réserve, South Africa

Roast Rump of Burren Lamb
Garlic potato terrine, chantennay carrot, spinach, tomato jus (7,9)
Lacoste-Borie, Pauillac, Bordeaux, France

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 Bán, 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.

Nine Course Tasting Menu €105 per person
Wine Pairings €80 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.