



Tasting Menu

King Oyster Mushroom

Wild mushroom ketchup, pickled shimeji, smoked almonds, truffle (7,8)

St. Tola Goat Cheese

Heirloom beetroot, walled garden fig, sunflower seeds, pine nuts, white balsamic (1,7,8)

Saffron Risotto, Pickled Mushroom

Rocket, scallion, tarragon (7)

Cratloe Hills Sheep's Cheese Ravioli

Rooster potato broth (1,3,7)

Provençal Vegetable & Aubergine Pithivier

Baby vegetables, peas, chive velouté (1,3,7)

Milk Chocolate & Baileys

Praline crumb (1,3,7,8)

Citrus Souffle

Clementine compote, toasted almond ice cream (3,7,8)

Irish Farmhouse Cheese

Wicklow Baun, Cratloe Hills, Cashel Blue, St. Tola Ash (1,7)

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

Sommelier's selection €80 per person

Prestige selection €180 per person (6 glasses)

All glasses are poured as a tasting serve of 75ml

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.