



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 (7,8)

Saffron Risotto, Pickled Mushroom

Rocket, scallion, tarragon (7)

Cratloe Hills Sheep's Cheese Ravioli

Rooster potato broth (1,3,7)

Rooster Potato & Wild Mushroom Pithivier

Asparagus, pickled girolle, morel, chive butter sauce (1,3,7)

Clementine Sorbet

Glendalough pink gin granita (12)

Peach & Cream

Peach & raspberry cream, vanilla sponge, vanilla ice cream (1,3,7,8,12)

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 €145 per person

Sommelier's selection €80 per person

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.