



Tasting Menu

Pimento Risotto

Parmesan, rocket, white balsamic (7)

Smoked St Tola Ash Log

Pickled apple, smoked almond, endive (7,8,9,10,12)

Baked Potato Broth

Smoked Gubbeen ravioli (1,3,7,12)

Avocado

Humus, micro leaves, toasted seeds, macadamia (8,9,11,12)

Gnocchi

Provençale Vegetables, baby capers, basil (1,3,7,12)

Grilled Cauliflower Steak, Pickled Walnut

Cabbage, charred broccoli, celeriac (9,12)

Cucumber Sorbet

Mint granita (12)

Opera Chocolate Caramel Mousse

Praline, espresso ice cream (1,3,7,8,12)

Durrus Óg, Crozier Blue

Estate chutney, grapes, celery, crackers (1,3,7,9,12)

Petits Fours

Tea/Coffee

Nine Course Tasting Menu €135 per person

Sommelier's selection €95 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