**3 MONTHS PRESERVED POTATO BREAD**

ballyhoura cep butter | handcrafted sea salt

**ROSSMORE ROCK OYSTER**

ale battered | goatsbridge trout caviar | sea purslane

***Ameztoi, Txacoli de Getaria Rosado “Rubentis”, Spain, 2020***

**BALLYCOTTON SCALLOPS**

smoked mullet roe & nora pepper butter | celeriac

***Meyer-Fonne, Pinot Blanc, Alsace, France, 2019***

**BIRCH SMOKED GLENBROOK FARM GAMMON**

fermented carrot | walnut | mealangula apple

***SPRING RHUBARB KOMBUCHA***

on the rocks

**BALLYCOTTON PIER TURBOT**

gambas | watercress | purple kraut butter sauce

***Judith Beck, “OUT”, Burgenland, Austria, 2019***

**FITZGERALD 50 DAYS HIMALAYAN SALT AGED CANNON OF HEREFORD BEEF**

onion & truffle pithivier | brown butter bearnaise

***Elena Pantaleoni, Trebbiolo, La Stoppa, 2021, Italy***

**CHOCOLATE STONE**

green matcha tea sponge | kalamansie | raspberry

***Pietri-Geraud, Banyuls Rimage Mademoiselle,
Languedoc - Rousillion, 2020,***

**SWEET OFFERING**

The tasting menu contains the following allergens 1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs