
THE COVE

WELCOME BITE

*
3 MONTHS PRESERVED POTATO BREAD
ballyhoura cep butter | handcrafted sea salt

TO START
BALLYCOTTON SCALLOPS
smoked mullet roe & nora pepper butter | celeriac

BIRCH SMOKED GLENBROOK FARM GAMMON
fermented carrot | walnut | beetroot ketchup

BEEF TARTARE
Rye sourdough french toast | rosmore oyster tempura | 1 year old kimchi

HAND ROLLED PAPADELLE
oyster mushroom | wild garlic | gubbeen cheese

MAIN COURSE

BALLYCOTTON PIER TURBOT
gambas | squid ink pomme puree | purple kraut butter sauce | watercress

PORK STEAK & BELLY
potato farl | ballintubber farm carrots | kale | pickled mustard seeds

BRAISED BELUGA LENTILS
spiced yoghurt | halloumi

FITZGERALD 50 DAYS HIMALAYAN SALT AGED CANNON OF HEREFORD
BEEF
onion & truffle pithivier | king oyster mushroom | brown butter bearnaise

DESSERT

CHOCOLATE STONE
green matcha tea sponge | kalamansie | raspberry

CARAMELISED APPLE
sable de breton | saffron ice cream

COCONUT PANNA COTTA
poached pineapple | tropical sorbet

DEATH BY CHOCOLATE
raspberry sorbet

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

10 Servings Tasting Menu 85€ per person
6 Glasses Wine Tasting Menu 55€ per person
6 Glasses Wine Tasting Menu with glass of Franciacorta 72€ per person
