
THE COVE

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
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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
