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# THE COVE

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## 3 MONTHS PRESERVED POTATO BREAD

homemade butter | handcrafted & oak smoked sea salt

## ROSSMORE OYSTER

fota garden crabapple | wood sorrel

Vette di San Leonardo, Sauvignon Blanc, Italy, 2019

## SHANAGARRY SMOKEHOUSE ORGANIC SALMON

union hall mackerel rillette | cucumber | rock samphire |

goatsbridge trout caviar

Terranoble Reserva, Valle de Casablanca, Pinot Noir, Chile, 2018

## HOMEMADE BLACK PUDDING

ballintubber farm beetroot

Peter Schweiger, Zweigelt, Austria, 2017

## ROSEHIP AND HIBISCUS GRANITA

lemon espuma

## BALLYCOTTON PIER TURBOT

chicken skin | egg yolk | ballyhoura velvet piopinno mushroom | chard | sea purslane | gubbeen bacon & seaweed broth

Leitz Ein Zwei Dry, Rheingau, Riesling Trocken, Germany, 2019

## TOM DURCAN CANNON OF 30 DAYS AGED DEXTER BEEF

ash | scallop | chanterelle | nasturtium |

seatruffle & maple glaze

J.Lohr Seven Oaks, Cabernet Sauvignon, Paso Robles, United States, 2017

## BIRCH TREE ICE CREAM

ballyhoura billberry | fota blackberry | dingle vodka

Ats Cuvee Late Harvest, Tokaji, Hungary, 2015

## SWEET OFFERING

salted caramel and hazelnut bon bon

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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