
THE COVE

AMUSE-BOUCHE

Beef Tartar, Pan Demi, Pickled Quails Egg, Coffee Ponzu
Ballarin Cremant de Bordeaux, France

TRUFFLE BRIOCHE ● ●

Mushroom Butter

KING SCALLOP ● ●

Horseradish| Vermouth| Green Apple| Tarragon
Iago Bitarishvili, Chinuri, Georgia

GOATS CURD AGNOLOTTI ●

Beetroot| Local Leaves| Orange
Tenuta del Meriggio, Greco di Tufo, Italy

GRILLED GARRYHINCH MAITAKE ● ●

Korean BBQ Glaze| Kimchi| Desiree Potato
Torreón Private Coll Pinot Noir, Chile

BRAISED BEEF CHEEK ●

Parsnip| Beef Jus
Qunita Serra d'Ordens Reserva, Duoro, Portugal

LEMONGRASS GRANITA ●

WILD ATLANTIC HALIBUT ●

Celeriac| Baby Leek| Cultured Butter
Markus Huber, Grüner Veltliner, Austria

ANDARL FARM PORK ● ●

Seasonal Vegetables| Sauce Poivre
Baron de Ley Tres Vinas White Rioja Reserva, Spain

MADONG CHOCOLATE ● ●

Malt| Cherry
Chateau du Cedre, Malbec, France

OPTIONAL CHEESE COURSE €10

Nohoval Apple Tawny €10.50

● 5 Course Tasting Menu - €75

Wine pairing 5 Course - €55

● 9 Course Tasting Menu - €125

Wine pairing 9 course - €75