
THE COVE

Sample 7 Course Tasting Menu

A luxurious & an intimate dining experience using local produce showcasing some of the region's talented and dedicated artisan producers. With its own wine cellar, the sommeliers at The Cove have curated wine pairings designed to complement the flavors of the food which use ingredients foraged by the Head Chef on Fota Island

AMUSE BOUCHE

MURPHY'S RED ALE BREAD

Cep butter | Handcrafted Lough Hyne Salt

ROSSMORE NATIVE OYSTER

Goatsbridge Trout Caviar | Apple Yuzu
Pares Balta, Cuvee Brut Nature

SCALLOPS

Gem Squash | Celeriac
Meyer-Fonne Gentil 2020, Alsace

HOMEMADE BLACK PUDDING

Shitake | Egg Yolk
Jean Foillard Morgon 2020, Beaujolis

CELTIC SEA HALIBUT

Ballintubber Farm Vegetables | Broth
Judith Beck 'Out' 2020, Austria

COUNTY CORK VENISON

Shortcrust Tart | Stew | Carrigaline Smoked Cheese
Quinta Seara D'Ordens, Douro Reserva 2019, Portugal

CHOCOLATE SLICE

Honeycomb | Salted Caramel Ice Cream
Domaine Urolat Jurancon 2018

Optional Cheese Course €15.50

7 Course Tasting Menu €90.00

Wine Pairing 6 Glasses €70.00

Wine Pairing 6 Glasses with Champagne to Start €90.00

The tasting menu contains the following allergens.

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs