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# THE COVE

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## Sample 9 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

#### MURPHYS 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

#### BLACKBERRY KOMBUCHA SORBET

#### CHOCOLATE SLICE

Honeycomb | Salted Caramel Ice Cream  
Domaine Urolat Jurancon 2018

Optional Cheese Course €15.50

Petit Fours

9 Course Tasting Menu €105.00

Wine Pairing 6 Glasses €70.00

Wine Pairing 6 Glasses with Champagne to Start €90.00

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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. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs