

3 MONTHS PRESERVED POTATO BREAD

seaweed butter | handcrafted & oak smoked sea salt

ROSSMORE ROCK OYSTER

tempura | goatsbridge caviar | sea lettuce

Wild Yeast Chardonnay, South Africa, 2018

WEXFORD SCALLOP

celeriac & bone marrow caramel | chicken skin |

wild ardmore horseradish

Kreinbacher, Juhfark, Hungary, 2016

HOMEMADE BLACK PUDDING

preserved ballintubber farm carrots & pickled blackberries

Peter Schweiger, Zweigelt, Austria, 2017

BERTHA'S REVENGE GIN & TONIC GRANITA

cranberry sorbet | rosemary powder

HAY SMOKED ATLANTIC HALIBUT

ballintubber farm beetroot | egg yolk | chard | sea purslane |

sauerkraut beurre blanc |

Terranoble, Pinot Noir Reserva, Casablanca Valley, Chile, 2018

CANNON OF COUNTY CORK WILD VENISON

ash | ballyhoura chanterelles | wild garlic vinegar | gubben bacon |

kale | fermented elderberry & venison sauce

J.Lohr, Paso Robles, Cabernet Sauvignon, USA, 2017

BUTTERMILK & PARSNIP

buttermilk bavarois | parsnip toffee | honey biscuit |

pearl barley ice cream

Seifried, Nelson "Sweet Agnes" Riesling, 2018, New Zealand

SWEET OFFERING

valrhona manjari 64% | citrus curd | whiskey ganache

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

6 Course Tasting Menu 75€ per person

6 Glasses Wine Tasting Menu 45€ per person

6 Glasses Wine Tasting Menu with Glass of Sparkling Wine 60€ per person