

### **3 MONTHS PRESERVED POTATO BREAD**

seaweed butter | handcrafted & oak smoked sea salt

### **ROSSMORE ROCK OYSTER**

tempura | goatsbridge caviar | sea purslane

*San Silvestro, Fossili, Gavi di Gavi, Italy, 2020*

### **WEXFORD SCALLOP**

celeriac & bone marrow caramel | chicken skin |

wild ardmore horseradish

*Stoneleigh, Sauvignon Blanc, Marlborough, New Zealand, 2020*

### **HOMEMADE & BIRCH SMOKED BLACK PUDDING**

apple | pickled blackberries

*Peter Schweiger, Zweigelt, Austria, 2018*

### **BERTHA'S REVENGE GIN & TONIC GRANITA**

cranberry sorbet | rosemary powder

### **NORTH ATLANTIC HALIBUT**

pomme puree | 2 year old ballinrustig gouda cheese |

caper & mussels sauce

*J. Lohr, Arroyo Seco Monterey, Chardonnay, USA, 2019*

### **CANNON OF COUNTY CORK WILD VENISON**

ash | ballyhoura chanterelles | wild garlic vinegar | kale | fermented elderberry & venison sauce

*Gratavinum, 2πR, Priorat, Spain, 2019*

### **BUTTERMILK & PARSNIP**

buttermilk bavarois | parsnip toffee | honey biscuit |

pearl barley ice cream

*Rimelsberg, Alsace, Gewurztraminer, France, 2016*

### **SWEET OFFERING**

valrhona manjari 64% | citrus curd | jameson ganache

10 Servings Tasting Menu 75€ per person

6 Glasses Wine Tasting Menu 45€ per person

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

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

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