

THE COVE

BLACKENED GARLIC RYE BREAD

homemade butter | birch smoked salt

UMAMI BROTH

ballyhoura shitake | tomato | kumbu

SALT BAKED ORGANIC VEGETABLES

wild garlic emulsion

CRAB

organic pea velouté | how strand sea lettuce

STRAWBERRY & ELDERFLOWER

granita

ORGANIC SALMON

*confit 38°C | al dulaman gin & tonic |
verbena | daikon*

SALT MARSH LAMB

*ardsallagh goat's cheese | rosemary | organic
beetroot*

WILD CHAMOMILE

*pineapple weed | coconut cremeux | kinsale
spiced rum caramel*

TEA & COFFEE

meadowsweet fudge

