

Menu of Discovery

SCALLOP

roe, lardo, pepper dillisk

MACKEREL

horseradish, apple, nasturtium

WILD MUSHROOM

sea grass, truffle, parmesan

FOIE GRAS

blackberry, wood sorrel, ginger

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WILD BRILL

bacon, cabbage, oyster

COD

grapefruit gel, fennel, watermelon

SWEETCORN CAPSICUM

ratatouille, cous cous

LAMB

sheep's milk, turnip, peas

DUCK

carrot, orange, pine

All main courses are served with the potato dish of the evening.

Copper pots on the side - €5

root vegetables, colcannon, dad's chips, olive oil mash, cabbage, salad

2 courses €50 | 3 courses €60

Finale

SEA BUCKTHORN

yuzu, buttermilk

“our take on the classic lemon meringue pie”

CHOCOLATE

banana, peanut

“classic flavour combination”

WHITE CHOCOLATE

mango, passionfruit

“light tropical flavours”

ELDERFLOWER

woodruff, cherry

“foraged flowers and herbs with Irish cherries”

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Freshly brewed tea or coffee

with house petit fours

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Irish Farmhouse Cheese Cart

€15 per person for 5 varieties

ALLERGENS CONTAINED IN ALL OUR DISHES ARE CLEARLY STATED IN OUR ALLERGEN GUIDE, OUR TEAM WOULD BE DELIGHTED TO ASSIST. ALL OUR GAME MAY CONTAIN TRACES OF SHOT. ALL OUR BEEF IS IRISH IN ORIGIN.