

## **Crab**

Pearl barley, trout, cauliflower, infused grapes, lemon verbanane, yuzu.

## **Wood pigeon**

Seared Breast, fennel and juniper berries puree, blueberries, pistachio soil and dark chocolate espuma.

## **Sheep Cheese**

Cratloe Hills cheese and artichoke mousse, fresh and fried artichokes beetroot, beetroot jelly.

## **Halibut**

White currant jelly, puffed mustard seed, oyster purée, beer pickled celery.

## **Pork Belly**

Blackcurrant gin compressed apple, cabbage puree and milk powder.

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## **Soup**

Celeriac and apple.

## **Salad**

Organic leaves with honey, butternut squash and raisin dressing.

## **Sorbet**

Blackcurrant and Clementine.

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## **Grouse**

Seared breast, confit leg, cep mushrooms, cauliflower, savoy cabbage, chestnut puree.

## **Sea bass**

Cockles, girolles mushroom, red onion rings, mussel broth, and spinach.

## **Ravioli**

Ricotta, chives, butternut squash veloute, pumpkin seeds and wild rice puffs.

## **Boar**

Ballinwillin farm, loin, fillet, belly, green kale, quinoa, apple wedge and apple jelly.

## **Beef**

Irish, Pat Barry fillet, rib cap, bone marrow, red radish, truffles foam and pine nuts.

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## **Selection of Desserts**

Tea and Coffee, herbal infusions, petit fours.

(Most of our dishes are available gluten free, please enquire)

*At The Mustard Seed we believe in Irish business so we support Pallas Foods (Newcastle West, Co. Limerick), Richardson's (Limerick), René Cusack's (Limerick), Star Seafoods (Kenmare Co. Kerry), Ballinwillin farm (Mitchelstown, Co. Cork) La Rouse Foods (Dublin), Redmond Fine Foods (Naas, Co. Kildare,).*

*If you are sensitive to one the 14 main allergens, please let a member of staff know and we will gladly guide you through our menu.*