



## MUSTARD SEED

### Ravioli



Parmesan and mushroom, champignon veloute and olive vinaigrette

### Quail



Cauliflower and lovage puree, pickled turnip, roast garlic espuma

### Trout



Smoked Goatsbridge farm , elderflower, baby gem lettuce and capers, yuzu and beetroots

### Lamb



Breast, aubergine and béchamel, cucumber and mustard, dates and cognac

### Turbot



Pickled red and yellow peppers, black sesame crumb, artichoke puree



### Soup



Celeriac and apple

### Salad

Organic leaves with tomato and pomegranate dressing.

### Sorbet



Apple ,blackcurrant and lemon verbena



### Guinea Fowl



Squash puree, green kale, charred spring onions, caramelized shallot and coriander oil

### Monkfish



Kenmare Scallops, white shimeji mushrooms, tofu, miso and preserved lemons

### Risotto



Goats` cheese , grilled asparagus, cabbage crisp and radish

### Boar



Loin, glazed belly, cheek, cabernet beets, caramelized parsnips and candied pecan nuts

### Beef



Irish, Pat-Barry fillet, confit celeriac, bone marrow, courgette, aubergines



Desserts - Milseog.

Tea/Coffee

4 Course Classic Menu

€ 67.00

Please note that all our dishes are prepared-to-order and may contain allergens.