



## MUSTARD SEED

Feta



Cheese, barley and gin ice-cream, crumb artichoke, nasturtium, apricot jelly

Chicken



Cabbage and celeriac, pickled cabbage, croquette

Mackerel



Smoked. ginger custard, pepper and saffron, lime espuma, oat cracker

Veal



Smoked, tomato jam, caper vinaigrette, Guinness fingers, lemon

Halibut



Caramelised onion and turnip puree, lemon verbena hollandaise sauce, pickled cucumber



Soup



Roast parsnip and caramelised onion

Salad

Organic leaves with tomato and chilli dressing

Sorbet

Rhubarb and blackcurrant



Guinea Fowl



Lovage espuma, girolles, Russian kale, liver mousse, jus

Monkfish



Consommé, sea weed, brown shimeji, prawns bisque, crab and mussels

Ravioli



Leek and parmesan, spinach, king oyster mushroom

Lamb



Loin, belly, puy lentils ragu, peas and mint, mustard and dill jus

Beef



Irish, Pat-Barry fillet, cheek, carrots, aubergine and miso, garlic and basil oil



Desserts - Milseog.

Tea/Coffee

4 Course Classic Menu

€ 65.00

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