

Tagliatelle Pasta



Parmesan foam, Kilcornan truffles, umami

Lamb



Cured, lemon, cardamon, squash, kefir

Turbot



Pak Choi, shimeji, leek, mussels, Tom Kha

Chicken



Saffron, pickle cabbage, walnut, Foie gras, celeriac, Sultana

Sole



Leek puree, champagne and truffle roulade,



Soup



Roast bell pepper and cumin

Salad



Garden leaves, fennel, quinoa crisps, lemon vinaigrette

Sorbet



Plum and passion fruit



Stone Bass



Green tomato, piccalilli, kale, artichoke and yoghurt.

Monkfish



Heirloom carrots, fennel, lime and clams

Gnocchi



Morrell mushrooms, butternut puree, creme fraiche, rocket oil

Venison



Loin, pistachio nuts, salsify, yellow beetroot, artichoke

Beef



Irish, Pat-Barry fillet, courgette, horseradish cream, pinenuts

Desserts - Milseog

Tea/Coffee

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

€85.00