

### Ricotta



Fig, nasturtium, leek, violet artichoke, pine needle and elderflower honey

### Lamb



Cured, orange, cardamon, squash, kefir

### Smoked Salmon



Asparagus, buddha's hand lemon, garden peas

### Chicken



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

### Sole



Leek puree, champagne and truffle roulade



### Soup



Caramelised onion and parsnip

### Salad



Radicchio, pineapple, radish, golden beetroot herbs

### Sorbet



Apricot, honey and elderflower



### Stone Bass



Violet artichoke, green apple, fennel, lime gel and walnut.

### Plaice



Ajo blanco, romesco, cracker and clams

### Gnocchi



Morell mushrooms, butternut puree, crème fraiche, rocket oil

### Guinea Fowl



Asparagus, summer girolles, charred spring onion, date, jus

### Beef



Irish, Pat-Barry fillet, white asparagus, kohlrabi, sweet breads, mustard and nigella seeds

### Desserts - Milseog

### Tea/Coffee

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

€86.00