



MUSTARD SEED

Parmesan



Custard, helianti root, baby turnips, radish and truffles

Pork



Green apple, toasted almond and blossom

Plaice



Beetroot cured, yellow carrot, fennel and passion fruit

Chicken



Violet artichoke, scallion, Jerusalem artichoke and smoked olive oil bubble

Octopus



Terrine, sweet potato, orange, coconut, and pumpkin seeds oil



Soup



Leek and potato and bacon

Salad

Organic leaves, ginger tea and balsamic

Sorbet

Pear and Blackberry



Seabass



Scallop, prawns, curry bisque foam, girolles, chicken skin and truffles.



Monkfish



Salty fingers, wasabi, clams, caviar, butter milk and alexandres oil

Risotto



Celeriac, hazelnut, truffles, and miso

Lamb



Roast garlic, tapioca, seaweed, yoghurt and courgettes

Beef



Irish, Pat-Barry fillet, tree oyster ceviche, barley, and pinenuts



Desserts - Milseog

Tea/Coffee

4 Course Classic Menu

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