



# MUSTARD SEED

## White asparagus



Linden, bergamot lemons, coconut, wild Irish honey and almonds

## Pheasant

Hedgehog mushroom, rosehips, lemon verbena and beetroot

## Scallop



Baby octopus, king mushroom dashi, radish and celery,

## Partridge



Parsnips and lemon grass, foie gras, pear and cocoa

## Crab, Squid, Mussels



Curley kale, shimeji, confit egg yolk, crab coconut foam



## Soup



Consommé brunoise

## Salad



Organic leaves, beetroot, olive oil and cherry vinegar

## Sorbet

Melon and basil



## Stone Bass



Aubergine caviar, Jerusalem artichokes, chestnut puree, kohlrabi, artichoke foam.

## Monkfish



Spinach pesto, Thai jus, calvados emulsion, baby turnips, black olive soil

## Vacherin Fondue



Pastry ring, onion, mustard, courgette and fennel

## Venison



Trompette de la mort polenta, sweetbreads, green coffee, pumpkin and Buttermilk.

## Beef



Irish, Pat-Barry fillet, leeks poached in whey, ricotta, quince, truffles

## Desserts - Milseog

## Tea/Coffee

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