



## MUSTARD SEED

### Mozzarella



Toons Bridge, heirloom tomato, harissa, balsamic, sourdough and sunflower crumb

### Pork Belly



Celeriac, cannelloni, dashi pickled shimeji mushrooms, mustard seed

### Scallops



Rainbow carrot, carrot relish, finger lime and ginger oil

### Duck (Pink)



Beetroot, foie gras torchon, grelot and blackberry, bordelaise

### Turbot



Clams, lemon curd, lemon oil, beetroot, and elderflower



### Soup



Sweet potato and cumin

### Salad

Organic leaves, yoghurt dill and walnut oil

### Sorbet

Coconut



### Guinea Fowl



Salsify beurre noisette, broad beans, hedge mushroom, kale and truffle jelly

### Halibut



Asparagus, lobster, beurre Blanc, radish, lobster caviar

### Orzo Pasta



Celeriac, shiitake mushrooms, asparagus, and artichoke shells

### Lamb



Rack, braised neck, wild garlic tuille, polenta, purple broccoli, spinach puree

### Beef



Irish, Pat-Barry fillet, White asparagus, forest mushroom duxelles, parmesan



Desserts - Milseog

Tea/Coffee

4 Course Classic Menu

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