

Tagliatelle Pasta







Venison





Scallop





Pigeon



Mackerel



Parmesan foam, Kilcornan summer truffles, umami

Tartare, fennel hazelnut puree, poached yellow carrot, lion's mane

Petit pois, girolles and lime gel

Cepes, truffle flan, cider jelly, Gubeen espuma and sweet potato

Roast red pepper, broad beans, cyperus, pine needle oil



Soup











Sorbet



Sweetcorn and noodle

Garden leaves, brown butter, apple, blue cheese dressing, candied pecan

Mango, pineapple and coconut.



Stone Bass







Green tomato, piccalilli, kale, artichoke and yoghurt.

Monkfish





Heirloom carrots, fennel, lime and clams

Gnocchi







Lamb









Morrell mushrooms, butternut puree, creme fraiche, rocket oil

Rack, wakami, courgette, koji rice, tofu and sweetbreads

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.