

Ricotta



Fig, nasturtium, leek, artichoke, lavender and pine honey

Lamb



Cured, orange, cardamon, squash, kefir

Bass



Hot smoked, honeysuckle ,pea ,apple, crab meat

Chicken



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

Sole



Leek purée, champagne, truffle, prawn roulade



Soup



Tomato and smoked paprika

Salad



Garden leaves, roasted beetroot, radish, tomato, roast pepper and garlic dressing.

Sorbet



Passion fruit and coconut



Stone Bass



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

Plaice



Ajo blanco, romesco, cracker and clams

Mozzarella



Foam, beetroots, rose petals, rosehip jam, kale chips, blackcurrant leaf and olive oil

Guinea Fowl



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

Beef



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

Desserts – Milseog- Tea/Coffee

€87.00

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