



The Mustard Seed

Mozzarella



Toons Bridge, heirloom tomato, harissa, balsamic, sourdough and sunflower seed crumble

Veal



Cauliflower, cep velouté, lions mane, broad bean and mustard seeds

Crab



Prawns and seaweed tea, fennel, bisque espuma

Chicken



Black pudding, black bean, zebra tomato, truffle, crisp skin

Turbot



Fennel, smoked tomato consommé and seaweed



Soup



Squash and courgette

Salad

Organic leaves, yoghurt dill and walnut oil

Sorbet

Apricot, passion fruit and thyme



Duck



Rice flour crisp basket, mushy pea, leek puree, blackcurrant gel, black pudding crumble, hazel crumb

Halibut



Aubergine miso, confit lobster, clams, courgette, yuzu

Egg and Parmesan



Charred garden courgettes, summer girolles, foam and marigold

Pork



Belly ,loin,kale, girolles, cannelloni beans, caramelised figs

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.

