



The Mustard Seed

Feta



Galette, red cabbage, oyster mushrooms and tarragon puree

Chicken



Smoked bean puree, pear, leek, broccoli, juniper crumb, sea buckthorn

Trout



Smoked, elderflower, avocado, yoghurt and buttermilk, pickled celeriac

Rabbit



Terrine cranberry, jam, potato and brown butter puree, pickled cucumber

Black Sole



Carrot parsnips and lemon puree, baby gem lettuce, yuzu grapes



Soup



Squash and mushroom

Salad

Organic leaves with tomato, chilli and pomegranate dressing.

Sorbet



Lime and ginger



Pheasant

Foie gras torchon, apple puree, orange jelly, sprouts

Halibut



Steamed scallops, charred asparagus, cockles and foam

Gnocchi



Parmesan cheese, mushroom consommé, wood ears, walnut halves

Venison



Loin, ossobuco, beetroot, jelly, fennel and walnut crumb

Beef



Irish, Pat-Barry fillet, aubergine caviar, oyster mushroom, spinach, artichoke, dill oil



Desserts - Milseog.

Tea/Coffee

4 Course Classic Menu

€ 67.00

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