



MUSTARD SEED

Veloute



Butternut squash



Quail



Polenta and tarragon purée, barley and confit leg ragu



Risotto



Blueberries and beetroot, fennel, blue cheese, pumpkin seed



Halibut



Spinach, shiitake mushrooms, cauliflower and yoghurt purée, mussels



Sorbet

Apple, pineapple and mango



Lamb



Chop, belly, puy lentils, peas and mint, mustard jus



Tanzanie Chocolate



Baked mousse, set yoghurt and mango sorbet



Cheese



Irish farmhouse, house chutney and crackers

8 Course Tasting Menu

€ 75.00

Please note all of the table must select this option

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