



7 COURSE SIGNATURE TASTING MENU

Tasting Menu 7 Course €125pp
Wine Pairing €60pp

Amuse Bouche

Potato & Truffle Raviolo
Parmesan Espuma - Truffle

Artichoke
Pickled Shiitakes - Celeriac – Chive Beurre Blanc

Roast Cabbage
Hen of the Woods – Comte Cream

Organic Kilkenny Strawberries
Lovage - Violet

Hazelnut
Passion Fruit - Chocolate sorbet

Petit Fours

Optional Cheese Board Course - €12.50pp

Please note:
All guests at the table must choose the tasting menu.

9 COURSE TASTING MENU

Tasting Menu 9 Course €145pp
Wine Pairing €80pp

Amuse Bouche

Pickled Navets
Field Mushrooms - Almonds

Potato & Truffle Raviolo
Parmesan Espuma - Truffle

Artichoke
Girrolles - Potato - Chive Beurre Blanc

Roast Cabbage
Hen of the Woods - Comte Cream

Organic Kilkenny Strawberries
Lovage - Violet

Hazelnut
Chocolate sorbet - Passion Fruit

Pineapple
Coconut - Lime - Arlette Pastry

Petit Fours

Please note:

Last orders for the 9 course tasting menu is at 8:30pm.
All guests at the table must choose the tasting menu.

TABLE D'HÔTE

3 Course Menu €99pp

STARTERS

Pickled Navets
Field Mushrooms - Almonds

Potato & Truffle Raviolo
Parmesan Espuma - Truffle

MAIN COURSES

Roast Cabbage
Hen of the Woods - Comte Cream

Artichoke
Girrolles - Potato - Chive Beurre Blanc

DESSERTS

Pineapple
Coconut - Lime - Arlette Pastry

Hazelnut
Chocolate sorbet - Passion Fruit

Irish Artisan Cheese Board

Pickled Grapes - Apricot Chutney - Highbank Organic Orchard Syrup - Crackers

Petit Fours