



6 COURSE TASTING MENU

WED - SUN

€40pp

SELECTION OF HOMEMADE
ARTISAN BREADS & DIPS

BEETROOT

Cashel blue cheese, pickled garden
beetroots, beetroot jam, seed granola

ONION BROTH

PURPLE POTATO

radish, herb cream, herb cream, dill, sea beet

PEARL BARLEY

egg yolk, plum, cashew,
sprouting broccoli, béarnaise

GARDEN CORDIAL

PARSNIP & PEAR CAKE

pear gel, poached pear, marinated
raisins, blackcurrant leaf granite, yogurt



Should you have a food allergy of any kind,
please advise our waiting staff



8 COURSE TASTING MENU

WED - SUN

€50pp

SELECTION OF HOMEMADE
ARTISAN BREADS & DIPS

BEETROOT

Cashel blue cheese, pickled garden
beetroots, beetroot jam, seed granola

ONION BROTH

BUCKWHEAT & BUTTERMILK

pancake, cream cheese, chives, pickled cucumber

APPLE & CELERIAC CARPACCIO

pear, pickled celeriac, violet mustard,
pickled mushrooms

PURPLE POTATO

radish, herb cream, herb cream, dill, sea beet

PEARL BARLEY

egg yolk, plum, cashew,
sprouting broccoli, béarnaise

GARDEN CORDIAL

PARSNIP & PEAR CAKE

pear gel, poached pear, marinated
raisins, blackcurrant leaf granite, yogurt



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