



6 COURSE TASTING MENU

WED - SUN

€50pp

SELECTION OF HOMEMADE
ARTISAN BREADS & DIPS

BETROOT

Young buck blue cheese custard, pickled garden
beetroots, beetroot jam, seed granola

BEEF

Carpaccio of beef, tar tar, smoked brisket
beignet, cured yolk, puffed rice, pickled
mushroom, mustard frill emulsion

HAKE

Hake, mussel orange, green peppercorn, confit
fennel, new potato, onion shell

VENISON

Venison Haunch, shank croquette, roast
artichoke, creamed leeks, pink fur potatoes,
elderberry gel, elderberry onions

GARDEN CORDIAL

DAMSON CAKE

Buttermilk & anise hyssop ice, damson cake,
muscovado, lime curd, macadamia



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



8 COURSE TASTING MENU

WED TO SUN

€60pp

SELECTION OF HOMEMADE
ARTISAN BREADS & DIPS

BETROOT

Young buck blue cheese custard, pickled garden
beetroots, beetroot jam, seed granola

BEEF

Carpaccio of beef, tar tar, smoked brisket
beignet, cured yolk, puffed rice, pickled
mushroom, mustard frill emulsion

SALMON

Whiskey & vanilla salmon, pearl barley,
cucumber, herb, veloute, puffed barley

HAKE

Hake, mussel orange, green peppercorn, confit
fennel, new potato, onion shell

VENISON

Venison Haunch, shank croquette, roast
artichoke, creamed leeks, pink fur potatoes,
elderberry gel, elderberry onions

GARDEN CORDIAL

DAMSON CAKE

Buttermilk & anise hyssop ice, damson cake,
muscovado, lime curd, macadamia

ARTICHOKE & HAZELNUT CAKE
poached pear, burnt pear, gin & blackcurrant leaf
granite, candied hazelnut, hazelnut mousse



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