



6 COURSE TASTING MENU

WED - SUN

€40pp

SELECTION OF HOMEMADE
ARTISAN BREADS & DIPS

BEETROOT

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

RADISH & SMOKED APPLE

Carpaccio, pickled onion, mushroom, puffed rice

EGG YOLK

fennel, confit potato, onion, shells, burnt orange

PINK FIR POTATO

Charred & creamed leeks, elderberry gel, sea beet

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 - SUN

€50pp

SELECTION OF HOMEMADE
ARTISAN BREADS & DIPS

BEETROOT

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

RADISH & SMOKED APPLE

Carpaccio, pickled onion, mushroom, puffed rice

EGG YOLK

fennel, confit potato, onion, shells, burnt orange

PINK FIR POTATO

Charred & creamed leeks, elderberry gel, sea beet

PEARL BARLEY

Cucumber, herb, veloute, puffed barley

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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