



TASTING MENU - SEPTEMBER 5TH 2025

AMUSE BOUCHE

PARMESAN MARSHMALLOW, CRISPY ONION, PORT GEL

STARTER

CONFIT CHICKEN, WILD MUSHROOM,
LEEK & BLACK TRUFFLE TERRINE,
PEAR & APRICOT CHUTNEY, SOURDOUGH, HERB SALAD

SORBET

CHAMPAGNE, ELDERFLOWER & RASPBERRY

MAIN COURSE

HAZELNUT CRUSTED IRISH SEA HAKE,
JERUSALEM ARTICHOKE, KING OYSTER MUSHROOM,

OR

DUO OF IRISH BEEF,
12 HOUR POT ROASTED FEATHER BLADE OF BEEF WITH GREMOLATA,
SLOW ROASTED RIB, 18 HOUR POTATO, SHALLOT TART TATIN,
PARSNIP, WEXFORD PAK CHOI, MERLOT JUS

DESSERTS

GRANNY SMITH APPLE MOUSSE, SPICED COMPOTE,
VANILLA ANGLAISE, OAT CRUMBLE

PETIT FOURS

FRESHLY BREWED TEA & COFFEE