

STARTERS

SEARED SCALLOPS

Golden raisin & Lilliput caper dressing,
flavours of cauliflower
€23.00

LOCAL RED SNAPPER CEVICHE

Pickled seasonal baby vegetables, avocado puree,
cucumber and coriander granita
€19.00

GOOSE TAIL TO NOSE

Confit of leg and foies gras terrine, smoked breast, goose fat
brioche, crispy skin, fermented grape and berry vinaigrette
€24.00

SMOKED HOMEMADE RICOTTA

Honey roasted pear, candied walnuts, multigrain toast, whole
grain mustard dressing and micro green salad
€19.00

SLOW COOKED BUTTERNUT SQUASH VELOUTE

Texture of parmesan and butternut squash
€17.00

Should you be intolerant to any drink/food substances or suffer from specific allergens,
please inform your host upon placing an order.

PASTA

CERNIA STUFFED AGNOLOTTI

Local red prawn, prawn bisque, basil gel
and leaves and prawn crumble
€23.00

ACQUERELLO RISOTTO

Textures of Jerusalem artichokes, brie royal
and hazelnut beurre noisette
€21.00

WILD BOAR MINI RAVIOLI

Butter poached vegetables, wild boar
consommé and jerky, aged goat cheese
€23.00

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MAINS

MISO GLAZED BLACK COD

Variations of fennel, pak choi, black garlic veloute and puree, crispy nori
€37.00

USDA BEEF FILLET

Brussel sprouts, rosti potatoes, roasted heritage carrots and puree, beef jus
€39.00

24^{HRS} BRAISED USDA BEEF SHORT RIBS

Textures and glavours of onions and mushroom, goats butter mashed potatoes, celery leaves
€28.00

PAN SEARED PORK NECK

Hazelnut and parmesan crust, smoked cheese royale, pea and guanciale fricasse, chunky potato fries
€28.00

DUO OF VEAL

Braised veal cheek, seared veal liver, potato croquette, poached baby turnip, turnip puree, pickled turnip
€32.00

WOOD PIGEON

Sundried tomato, black olives, purple potato brandad, seasonal beets, confit pigeon leg pie
€32.00

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DESSERTS

HAZELNUT AND GRAPES

Hazelnut cake, candied hazelnut,
grape sorbet and poached grapes
€15.00

CHOCOLATE AND ORANGE

Chocolate mousse and soil, orange texture
€15.00

RUBY CHOCOLATE AND ALL THE BERRIES

Aerated ruby sponge cake, dehydrated ruby chocolate,
dehydrated milk foam, berry sorbet and fresh berries.
€15.00

DECONSTRUCTED APPLE CRUMBLE

Warm anglais, cinnamon ice cream and raisin gel
€13.00

COCONUT AND LIME MERINGUE

Ginger cookie crumble, yuzu gel,
coconut crunch and ice cream
€13.00

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TASTING MENU

SLOW COOKED BUTTERNUT SQUASH VELOUTE

Texture of parmesan and butternut squash

SEARED SCALLOPS

Golden raisin & Lilliput caper dressing,
flavours of cauliflower

SMOKED HOMEMADE RICOTTA

Honey roasted pear, candied walnuts, multigrain toast,
whole grain mustard dressing and micro green salad

WILD BOAR MINI RAVIOLI

Butter poached vegetables, wild boar
consommé and jerky, aged goat cheese

MISO GLAZED CATCH OF THE DAY

Variations of fennel, pak choi, black
garlic veloute and puree, crispy nori

24^{HRS} BRAISED USDA BEEF SHORT RIBS

Textures and glaviours of onions and mushroom,
goats butter mashed potatoes, celery leaves

DECONSTRUCTED APPLE CRUMBLE

Warm anglais, cinnamon ice cream and raisin gel

€80.00

Tasting Menu must be ordered by a minimum of 2 guests

Should you be intolerant to any drink/food substances or suffer from specific allergens,
please inform your host upon placing an order.

