

**Starters |**

**Bantry Bay Organic Salmon**



Heritage Carrots, Codium, Black Toast, Salmon Ice Cream, Smoke

**Irish Wild Venison**



Marinated, Green Cabbage, Apple Kombucha, BBQ Mayonnaise

**Garden Beetroots**



Champagne Vinegar, Shallot Compote, Blueberry, Salad leaves

**Intermediates |**

**Squab Pigeon "Label Rouge"**



Chervil Root, Black Rice, Grapefruit, Herb Coulis, Pigeon Jus

**Seafood Cocktail**



Sea Lettuce, Pomegranate, "Cocktail" Hollandaise

**Main Courses |**

**McGrath's Black Angus Beef**



Garden Spinach, Celeriac, Kilbeggan Whiskey, Beef Tea

**Irish Rose Veal**



Lismore Morels, Potato, Kohlrabi, Red Wine Jus

**Corvina "Italian Seabass"**



Garden Leeks, Ravioli, Brown Shrimps, Saffron, Butter Sauce

**Desserts |**

**Organic Chocolate 65 %**

"Alto el Sol" Peru - Vintage 2016"

"Madirofolo" Madagascar- Vintage 2016"



Olive Oil, Sea Buckthorn, Sea Salt, 'White' Coffee Ice Cream

**Rhubarb 2018**



Vanilla Mousse, Ginger, Brown Sugar, Meringue

4 course menu

85.00

4 course matching wines

42.00

**Please note that all of our dishes are prepared-to-order and may contain allergens. Our kitchen operation involves shared cooking and preparation areas; therefore we cannot guarantee that any menu item can be completely free of allergens.**

Please note that every care has been taken to remove shotgun pellets from the game on the menu but on occasion we may miss some so please take care when eating our freshly prepared game dishes.