

Dublin Bay Prawns, Carrot, Lardo, Tarragon  
Lough Neagh Smoked Eel, Apple, Cucumber, Truffle  
Scallop Ceviche, Radish, Taramasalata, Dill  
Celериac, Button Mushroom, Egg Yolk, Iberico Ham  
Beetroot, Burrata, Black Olive, Basil

Comeragh Mountain Lamb, Black Curry, Parsnip, Pear  
Suckling Pig, Girolles, Sweetcorn, Parsley  
BBQ Squab Pigeon, Butternut Squash, Red Endive  
Turbot, Chorizo, Squid, Brassicas, Seaweed  
Sea Bream, Autumn Vegetables, Truffle, Anchovy

Citrus Soufflé, 70% Chocolate  
Iles Flottante, Mango, Pineapple, Rum, Vanilla  
64% Chocolate, Blackberry, Passion Fruit, Kaffir Lime  
Rice Pudding, Coconut, Sake, Yogurt  
Cheese

**€10 Supplement for four course Surprise**  
**€65 Supplement for seven course GA Classics**



Scan for  
Wine List

# Tasting

Lambay Island Crab, Kohlrabi, Ponzu, Thyme  
(with Oscietra Caviar - €18 supplement)

Beet “Tartare”, Apple, Hazelnut, Mustard, Dill

Scallop, Butternut Squash, Pumpkin Seeds, Truffle

Squid “Tagliatelle”, Cauliflower, Chorizo, Seaweed

Irish Hereford Beef Short Rib, Carrot, Olives, Verjus

Cheese (Optional Course - €12 supplement)

Cherry, Velvet Cloud Sheep’s Yogurt, D2 Honey, Lime

Raspberry, Pineapple, Lemon Verbena, Mint

**€30 Supplement per person for Tasting Menu**

**€90 per person with Classic Wine Pairing**

**€150 per person with Prestige Wine Pairing**

Still/Sparkling filtered water €5 per person

For groups of six or more, a discretionary 12.5% service charge will be added to your bill.

Food allergies and intolerances: please speak to a member of staff about your requirements.