

Dublin Bay Prawns, Carrot, Lardo, Tarragon  
Lough Neagh Smoked Eel, Piglet Belly, Apple, Cucumber  
Scallop Ceviche, Radish, Mustard, Dill  
Celeriac, Button Mushroom, Egg Yolk, Iberico Ham  
Tomato “Tartare”, Burrata, Black Olive, Basil

Irish Lamb, Black Curry, Summer Vegetables, Anchovy  
Suckling Pig, Girolles, Peas, Walnuts  
BBQ Squab Pigeon, Beetroot, Endive, Watercress  
Turbot, Chorizo, Squid, Brassicas, Seaweed  
Cod, Fennel, Onion, Leek, Truffle

Citrus Soufflé, 70% Chocolate  
Iles Flottante, Strawberry, Rum, Vanilla  
64% Chocolate, Raspberry, Passion Fruit, Kaffir Lime  
Rice Pudding, Coconut, Sake, Yoghurt  
European Cheese Board

**€85 for three courses**

**€95 for four course Surprise Menu**

# Tasting

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

Coolattin Cheddar, Onion, Peas, Truffle

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

Squid “Tagliatelle”, Cauliflower, Chorizo, Seaweed

Irish Hereford Beef Short Rib, Carrot, Olives, Verjus

Cheese (Optional Course - €12 supplement)

Grapefruit, Velvet Cloud Sheep’s Yoghurt, Honey, Lime

Raspberry, Strawberry, Lemon Verbena, Mint

**€115 per person**

**€195 per person with Classic Wine Pairing**

**€255 per person with Prestige Wine Pairing**

Still/Sparkling filtered water €5 per person

For groups of four 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.