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.