

Sample Menu

TASTING MENU €45 PER PERSON, OPTIONAL WINE PAIRINGS €30, A WINE TO ACCOMPANY EVERY COURSE

BASTION RESTAURANT KINSALE

PRE FIXE FIVE COURSE TASTING MENU

OYSTERS

Eton mess

CARROT & CARDAMOM

Natural yoghurt, quail egg, horseradish, seeds

SEA BASS

Torched bass, sauce bouillabaisse, fennel & spinach

LAMB RACK 'N' ROLL

Roasted lamb rack, rolled shoulder, swede, celery, orange

LEMON TART

Roasted almond crumb, frozen ricotta, candied ginger

At Bastion we use mostly locally sourced products, in this menu alone our oysters come from Jamie Dwyer of Haven Shellfish (about 2 miles as the crow flies), our greens come from Kinsale's Horizon Farm, our fish from Padraig O' Donovan, Baltimore West Cork, our Lamb from Slaney Valley. Of course Ireland is now rivalling the French at the cheese making business so why wouldn't our cheese be Irish. Everything you eat at bastion is made in house from the bread at the beginning of your meal to the sweet treat with your coffee at the end

MUST BE ORDERED BY THE ENTIRE TABLE, AVAILABLE BETWEEN 5-6PM

Pre-booking for tasting is advised and appreciated

WE USE PRODUCTS FROM ALL 14 LISTED ALLERGENS ON THE IRISH HEALTH BOARDS REGISTER