

SAMPLE MENU

BASTION RESTARAUNT KINSALE

TASTING MENU

OYSTERS

Eton mess

CROWN PRINCE PUMPKIN

Pearl barley, labneh, sage

HAKE

Prawn Bisque, potato

CHICKEN DINNER

All the trimmings

VENISON

Beetroot, red cabbage, orange, yoghurt, forest floor

CHOCOLATE

Star anise, Pistachio

IRISH CHEESE

Quince, Crackers, Apples

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 pumpkin comes from Kinsale's Horizon Farm, our fish from Padraig O' Donovan, Baltimore West Cork, our chicken is free range, our venison from Kildare. 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

TASTING MENU 65 EUROS PER PERSON, MUST BE ORDRED BY THE ENTIRE TABLE, LAST ORDERS 9PM, 8PM ON SUNDAYS

Pre-booking for tasting is advised and appreciated

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