

SAMPLE MENU

Tasting Menu

Soup & Bread

Celeriac veloute, gin granola
Guinness sour dough
Brioche
Butters

Pickled Mussels

Fennel & potato

Roasted Cauliflower

Brown butter, purée, toasted almond

Monk fish

Alsace bacon, creamed cabbage, mustard sauce

Venison Loin

Salsify, mushroom crumble, purée, charred kale, dried cranberries

Jam & Doughnuts

Bay sugar beignet, rhubarb, thick yoghurt

Plumb Crumble

Schioppettino poached plumb, almond crumble, mascarpone ice cream

Cheese

Quince, crackers, Granny Smith
(Optional €10 supplement)

Whiskey & Caramel

Whiskey sours
Caramelized milk & banana tart

Tasting €75 per person

Optional wine pairing €45 per person

**Tasting to be ordered by the entire table, last orders 9:00PM,
8:45PM on Sundays.**

**All allergies and dietary requirements are requested at time of booking therefore
requests made when ordering may not be possible.**