

## **SAMPLE MENU**

### ***Eight Course Tasting***

#### **Salt Baked Beetroot**

Ricotta, hazelnut dressing

#### **Roasted Cod Fillet**

Jerusalem artichoke, apple, iberico

#### **Carrot**

Crumble, velvet cloud yoghurt

#### **Rabbit & Foie Gras Roulade**

Golden raisins, sauterne, violet mustard

#### **Poached Oyster**

Potato & Leek

#### **Beef Fillet**

Pickled mushroom, candied hazelnut, shallot, bay oil

#### **Passion Fruit**

Aerated chocolate & blueberry

#### **Pain Perdu**

Frangelico soaked medjool dates, brandy custard

#### **Cheese**

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

**€77.50**

**Optional wine pairing €48.50**

*Art work by Rohan Reilly*