

SAMPLE MENU

Eight Course Vegetable

Salt Baked Beetroot

Ricotta, hazelnut dressing

Roasted Jerusalem Artichoke

Puree, granny smith apple, orchard farm balsamic

Carrot

Crumble, velvet cloud yoghurt

Cauliflower

Madras curry oil

Potato & Leek

Smoke & oil

Chestnut Ravioli

Truffle butter sauce, greens

Passion Fruit

Aerated chocolate, blueberry

Pain Perdu

Frangelico soaked medjool dates, brandy custard

Cheese

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

€67.50

Optional wine pairing €48.50

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