

## **Sample Menu**

### **Vegetable tasting**

#### **Soup & Bread**

Celeriac veloute, gin granola  
Guinness sour dough  
Brioche  
Butters

#### **Potato & Fennel**

Fennel purée, pickled fennel, crispy potato, barigoule

#### **Chestnut Ravioli**

Truffle & hazelnut dressing

#### **Roasted Cauliflower**

Brown butter, purée, toasted almond

#### **Mushrooms & Tubers**

Salsify, mushroom crumble, parmesan, kale

#### **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 €55 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.**