

**TASTING MENU €45 PER PERSON, OPTIONAL WINE PAIRINGS €35, A WINE TO ACCOMPANY EVERY COURSE**

## **SAMPLE MENU**

**PRIX FIXE FIVE COURSE TASTING MENU**

### **SOUP**

**Mushroom consomme, celeriac, cress, pickled girole**

### **BEETROOT & GOATS CHEESE**

**Baby beets, pickled, raspberry vinegar puree, goats curd, preserved lemon, candied hazelnuts**

### **JOHN DORY**

**Miso glazed pencil leek, oyster crème fraiche, leek ash**

### **SKEAGHNORE DUCK**

**Salt baked carrot, pine, hazelnuts, cranberries**

### **CARMELISED PINEAPPLE**

**Canele, rum custard, coconut sorbet**

*At Bastion we use mostly locally sourced products, in this menu alone, our greens come from Kinsale's Horizon Farm, our fish from Pdraig O' Donovan, Baltimore West Cork, our Duck is from Skeaghanore, our Beef is from the finest west cork farms. 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. The only Michelin Bib Gourmand in Cork county or city*

**MUST BE ORDERED BY THE ENTIRE TABLE, AVAILABLE BETWEEN 5-6PM**

**Pre-booking for tasting is advised and appreciated**

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