

TASTING MENU €70 PER PERSON, OPTIONAL WINE PAIRINGS €45, A WINE TO ACCOMPANY EVERY COURSE

SAMPLE MENU

SAVOURY SNACKS

SOUP

Mushroom consommé, celeriac, cress, pickled girolle

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

LEG IN THE EGG

Confit duck, celeriac, red wine sauce, yolk

REST OF THE DUCK

Salt baked carrot, pine, hazelnuts, cranberries

CARMELISED PINEAPPLE

Canelé, rum custard, coconut sorbet

SWEET SNACKS

Additional tasting cheese plate €7

At Bastion we use mostly locally sourced products, in this menu alone, our greens come from Kinsale's Horizon Farm, our fish from Padraig 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

TO BE ORDERED BY THE ENTIRE TABLE, LAST ORDERS 9:15PM, 8:45PM ON SUNDAYS

Pre-booking for tasting is advised and appreciated

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