This Week’s Seasonal Dinner Menu
11th – 13th of May 2017

Starters
Hand Made Gnocchi
Hegarty’s Cheese, Truffle, Nettle Pesto

Crayfish & Mussels Broth
Potato Purée, Brunoise of Vegetables, Oyster

Irish Dexter Beef Tartare
Cured Egg Yolk, Shallot, Radish, Burnt Lemon Mayo

Mains
Broccoli & Young Buck Blue
Black Garlic, Almond

Ray Wing
Baked Beetroot, Capers, Spinach, Sorrell Beurre Blanc, Caraway Mayo

Organic Chicken Breast & Confit Leg
Coco Beans & Bacon, Asparagus, Baby Gem, Mushroom Purée

Desserts
Almond & Toffee Cake
Caramel Ice Cream, Strawberries, Yoghurt Granite

Selection of Hand Crafted Irish Cheeses
Apple & Rhubarb Chutney, Crackers

€49
Menu is Subject to Change
Our Producers This Evening:

Mussels & Ray: Kish Fish, O’Meara Family, Co. Dublin

Crayfish: Niall Sabongi, Sustainable Seafood Ireland, Dublin 11

Beef: Killenure Dexter, Co. Tipperary

Chicken: Michael Courtney, Carrickmoss, Co. Monaghan

Irish Asparagus: Kieran Fitzpatrick, Corporation Fruit Market, Co. Dublin

Sea Vegetables & Wild Herbs: Foraged by Mulberry Garden Chefs

Vegetables: Donnacha Donnelly, Oldtown, Co. Dublin

Irish Atlantic Sea Salt: Beara, Co. Cork

Donegal Rapeseed Oil: Raphoe, Co. Donegal

Our Cheese Board Selection:

Knockdrinna: Helen Finnegan, Stoneyford, Co. Kilkenny

Cooleeney: Jim & Breda Maher, Thurles, Co. Tipperary

Milleens: Quinlan Steele, Beara, Co. Cork

Smoked Gubbeen: Gubbeen Farmhouse, Schull, Co. Cork

Open From 6pm Thursday, Friday & Saturday

Telephone: (01) 269 3300

www.mulberrygarden.ie

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