



This Week's Seasonal 6 Course Tasting Menu  
18<sup>th</sup> – 20<sup>th</sup> of May 2017

**Red Mullet**

Radishes, Charred Cucumber,  
Horseradish



**Saddle of Wild Rabbit**

Asparagus, Garlic Emulsion,  
Handmade Gnocchi



**Atlantic Hake**

Sea Lettuce Crisp, Homemade Bacon, Cabbage,  
Chicken Hearts, White Asparagus



**Dexter Beef Short Ribs**

Celeriac & Summer Truffle,  
Pear, Parsley & Smoked Garlic Purée



**Selection of Hand Crafted Irish Cheeses**

Apple & Rhubarb Chutney, Crackers



**Wexford Strawberry Sorbet**

Dill Panna Cotta, Elderflower Foam



€75

**Chefs Surprise Tasting Menu €85**

**Menu is Subject to Change**