



This Week's Seasonal 6 Course Tasting Menu
8th – 10th of June 2017

Eel, Mussels & Smoked Haddock
Watercress & Crème Fraîche Chilled Soup,
Apple, Samphire
Les Charmettes (Viognier) Languedoc, France, 2016



Belly of Lamb
Sweetbreads & Liver, Black Garlic,
Carrot Emulsion, Peas, Broad Beans
Lopez De Haro (Tempranillo) Rioja, **Reserva**, Spain, 2011



Fillet of Cod
Cheek, Fennel, Seaweed, Grapes
Domaine Alain Geoffroy (Chardonnay)
Chablis 1^{er} Cru, Burgundy, France, 2014



Breast & Leg of Irish Turkey
Truffle, Onion & Buttermilk, Cherries,
Turkey Sauce
Bertaine et Fils (Pinot Noir) Aude Valley, France 2015



Selection of Hand Crafted Irish Cheeses
Irish Apple & Pear Relish, Crackers
Graham's 10Yr Tawny Port



Elderflower & Donegal Rapeseed Oil Jelly
Strawberry, Raspberry, Yoghurt,
Elderflower Sorbet
Sweet Agnes"Seifried" (Riesling)
New Zealand, 2014



€75

Chefs Surprise Tasting Menu €85

Wine Flight €50
Menu is Subject to Change