



This Week's Seasonal 6 Course Tasting Menu
21st – 23rd of September 2017

Starters

Poached Salmon

Roast Bones Consommé, Black Garlic Gnocchi,
Pickled Fennel, Crispy Mussels



Selection of House Cured Meats

Potato, Plum, Truffle & Celeriac



Atlantic Hake

Corn, Bacon, Girolles, Cauliflower,
Lemon Butter



Wicklow Venison

Salsify, Brussel Sprouts, Mr Jeffares Blackcurrant,
Woodruff Mayo



Selection of Hand Crafted Irish Cheeses

Irish Apple & Raisins Chutney, Crackers



Jerusalem Artichoke Panna Cotta

Candied Artichoke Skin, Blackberries,
Malt Ice Cream



€75

Wine Flight €50

Menu is Subject to Change