

BANG restaurant

Taste of Bang

7 course Tasting Menu- €79

Matching Wines available with each course- €39

Amuse Bouche

La Contessa, Prosecco, Frizzante

Fivemiletown Goat's Cheese , Peach, Local Fine Beans, Fresh Almond, Fennel Emulsion

Grunerveltliner, Brandl, Kamptel, Austria, 2013

Lightly Cured Clare Island Salmon, Black Sesame, Local Radish, Cucumber,
Avocado, Lemon and Soy Dressing

Sauvignon Blanc/Gros Manseng, Domaine Horgelus, Cotes de Gascogne, 2013

Roast Turbot, Oxtail Ravioli, Cauliflower, Irish Rainbow Chard,
Red Wine Fish Sauce, Orange Oil

Petit Pont Reserve, Grenache, Pays DOC, Gascogne, 2012

14hr Slow Cooked Beef Cooked in Guinness and Red Wine, Champ Potato, Caramelised Onion,
Irish Rainbow Chard

Cabernet Sauvignon, Chateau Puy Castera, Haut Medoc, Bordeaux. 2009

Dark Chocolate Bar, Raspberries, Grue de Cacao Tuile

Grenache Noir, Cornet and Cie, La Cave de L'Abbée Rous, Banyuls Rimage. 2010

Tasting of Cheese, Crossogue Chili Quince Jelly, Dried Fruit Chutney, House Crackers

Niepoort Ruby Port

Sides

Green Salad, Apple Balsamic Dressing, Parmesan • Local Baby Potatoes, Parsley Butter • Peas,
Gubbeen Bacon & Baby Gem

Fine Beans, Pistachio Pesto • Triple Cooked Chips, Roast Garlic Aioli