

3 MONTHS PRESERVED POTATO BREAD

seaweed butter | handcrafted sea salt

ROSSMORE ROCK OYSTER

ale battered | goatsbridge caviar | sea purslane

Ameztoi, Txacoli de Getaria Rosado "Rubentis", Spain, 2020

BALLYCOTTON SCALLOPS

bone marrow & nora pepper butter | celeriac

Meyer-Fonne, Pinot Blanc, Alsace, France, 2019

BIRCH SMOKED GLENBROOK FARM GAMMON

mealangula orchard apple | pickled walnut & pumpkin

BALLINTUBER FARM BEETROOT

BALLYCOTTON PIER HALIBUT

seaweed | sauer kraut beurre violet | sea beet

Judith Beck, "OUT", Burgenland, Austria, 2019

COUNTY WATERFORD WILD PHEASANT

candied oats | kale | ballyhoura billberry jus

Fuentenarro Crianza, Ribera del Duero, Spain, 2017

CHOCOLATE STONE

matcha green tea sponge | raspberry | kalamansie

Pietri-Geraud, Banyuls Rimage Mademoiselle, Languedoc - Rousillon, 2020,

SWEET OFFERING

The tasting menu contains the following allergens 1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

10 Servings Tasting Menu 85€ per person

6 Glasses Wine Tasting Menu 55€ per person

6 Glasses Wine Tasting Menu with glass of Franciacorta 72€ per person
