

WELCOME BITE

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3 MONTHS PRESERVED POTATO BREAD  
seaweed butter | handcrafted sea salt

TO START

BALLYCOTTON SCALLOPS

bone marrow & nora pepper butter | celeriac

BIRCH SMOKED GLENBROOK FARM GAMMON

mealagulla orchard apple | pickled walnut & pumpkin

BEEF TARTARE

rye sourdough french toast | rosemore oyster tempura | 1 year old kimchi

CAULIFLOWER RAVIOLI

egg yolk | gubbeen smokehouse cheese

MAIN COURSE

GREY MULLET T-BONE

clams | artichoke | squid ink pomme puree | purple kraut butter sauce

COUNTY WATERFORD WILD PHEASANT

candied oats | ballintubber farm carrots | kale | billberry jus

PURPLE POTATO RISOTTO

Ballyhoura king oyster mushrooms | ballinrostig halloumi

FITZGERALD 50 DAYS HIMALAYAN SALT AGED CANNON OF HEREFORD  
BEEF

onion & truffle pithivier | king oyster mushroom | brown butter bearnaise

DESSERT

LIME & WHITE CHOCOLATE MOUSSE

cranberry | pistachio

DARK CHOCOLATE & BLACK TRUFFLE

soil | cream | vanilla bourbon

COCONUT PANNA COTTA

poached pineapple | tropical sorbet

Set 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

3 Course Set Menu €75 per person

3 Glasses Wine Pairing Menu €35 per person

3 Glasses Wine Pairing Menu with Glass of Sparkling Wine €52 per person

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