

TASTING MENU

(By Table Only)

Atlantic Turbot with Pea Sauce and Pea Shoots

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Braised Pigs Head, Shallot Purée and Poitín Sauce

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"Mi-cuit" of Foie Gras Rolled in Black Truffle

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Fillet of Black Sole with Parmesan Crust,  
Courgettes and Parsley Purée

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Nettle and Thyme Sorbet

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Loin of Rabbit, Carrot Purée  
and Valrhona Chocolate Sauce

or

Fillet of Tipperary Angus Beef with Potato Purée,  
White Onion Confit and Foie Gras Sauce

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Cashel Blue Cheese with Grapes, Walnuts and Apple Juice

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New Season Raspberries with Puff Pastry, Wood Sorrel  
and 100 Year Old Balsamic Vinegar

or

Chocolate Crème Brûlée with Coconut Mousse

5 COURSE MENU €90

8 COURSE MENU €120

8 COURSE 'SURPRISE' MENU €120

Prices reflect the recent reduction in VAT.

10% Service Charge will be added to parties of 6 or more