

7-Course Tasting Menu

7-Course Tasting-Dinner €69

Amuse Bouche

Chef's Compliments

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Mackerel

Smoked Mackerel, Horseradish, Gooseberry, Samphire

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Quail

Breast of Quail, Black Pudding, Cepe, Nut Podi

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Sorbet of the Day

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Halibut

Fillet of Halibut, BBQ Glazed Pork Cheek, Pineapple, Baby Gem Lettuce, Sage

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Lamb

Loin of Lamb, Brown Shrimp, Fennel, Cucumber, Capers

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Irish Cheese

Selection of Irish Cheeses from our Cheese Trolley, Grapes, Walnuts, Plum Chutney

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Black Sesame Parfait

Black Sesame Parfait, Strawberry, Fennel Cream

Tea & Coffee

Choose from our selected choice of LaVazza Coffee, Black Tea and Java Herbal Tea

Favourite Wines

Our Guests have chosen their two favourite wines for both quality, aroma, taste and value for money.

White **St Clair Vicar's Choice** €32 BIN 811
2014. New Zealand. Marlborough. 100% Sauvignon Blanc.
Produced by 'Forrest Estate'.

Red **Vinha do Mouro** €32 BIN 860
2011. Portugal. Blend of 45% Trincadeira, 30% Aragonez,
15% Alicante Bouschet & 10% Cabernet Sauvignon.

Pinot Gris **Villa Wolf**, €39 BIN 875
2015. Germany. A dry, cristal clear unoaked
high quality wine which
you will remember!

Zinfandel, California €32 BIN 873
2013. Morgn Bay. Don't let yourself get
confused by a name hard to
spell. Wine is beautiful!