

8 Course Irish Market Tasting Menu €88

Showcasing our Produce of Ireland

Amuse of the Garden to Begin

Quail & Corn

Corn Bread Leg, Fermented Corn Gel, Truffled Quail Egg Aioli,
Pilsner Cured Breast, Black Garlic Crumb, Quail Jus
(D-E-G-SP-S)

Seriti, 100% Shiraz, South Africa

Seared Scallops

Pink Prawn Toast, Ponzu Caviar, Rice Wafer, Cured Century Egg Yolk, Bonito Flake Velouté
(C-D-E-G-M-MD-S-SS-SP)

Beringer, 100% Chardonnay Oaked, California

Sorbet of The Long Island Feed Tea

House Spiced Cola, Lemon Crisp, Lime Granita, Orange & Triple Sec
(E-SP)

Fillet of Roscommon Beef

Confit & Fermented Garlic, Braised Shallot, Potato Truffle & Lace,
Brioche Butter, Bone Marrow Crumb, Red Wine & Beef Cheek Jus
(G-D-E-CY-SP)

Barahonda, 100% Monastrell, Spain

Charred Red Wing Marinated Thigh of Chicken

68° Egg Yolk, Malted Brioche, Parmesan, Carrot, Smoked Truffle Thigh, Sweet Corn,
Black Larde Velouté
(G-D-E-CY-SP)

Domaine des Anges, Blend: 34% Grenache blanc, 33% Roussanne, 33% Bourboulenc, Ventoux, France

Or

The "Red Fish" Snapper & Lobster

Fennel, Kohlrabi, Yuzu Lemon, Dauphine, Saffron Rouille, Concasse, Tiger Green Velouté
(C-D-E-F-G-M-N-SP)

Domaine des Anges, Blend: 34% Grenache blanc, 33% Roussanne, 33% Bourboulenc, Ventoux, France

Charred Bamboo Macaroon

Sheep Yogurt, Black Lime Gel, Cocoa Nib
(D-E-N)

Strawberry & Elderflower Cheesecake

Strawberry & Gin Gel, Burnt Meringue, Strawberry & Elderflower Soup, Butter Crumb
(D-SP-E-G-S)

Irish Jameson Whiskey Coffee

Enhance your Dining Experience with our Specially Selected Paired Wines for an additional €45 per person.