

DINNER MENU

Canapés

Tempura Langoustine

BBQ nori, black sesame, chilli, preserved lemon

Veal Sweetbread

Smoked potato, morteau, cornichons, mustard, pickled onion

Irish Wagyu

White asparagus, pickled walnut, wild garlic, braised potato tart

Pineapple

Sour cream, jasmine rice, kaffir lime, killadoon milk

Valrhona 55%

Green chilli & yuzu butterscotch, shio koji ice cream

Petits Fours



Dinner Menu €165

Wine Pairing €95



A 10% service charge will be applied to your final bill.