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€68 Set Menu

Amouse Bouche

Focaccia, Olives, Panelle

Starters

Pork cheek & ricotta cannoli, Tomato Emulsion, Basil (1a, 7, 12)

Confit Sea Trout, Dillisk, Honey Nectar Foam (4, 12)

Wild Mushroom Ravioli, Truffle, Cais na Tire (1a, 3, 7, 12)

Lobster Cappelletti, saffron sauce (1a, 2, 3, 4, 12)

Hereford Beef Tartare, Yolk, Horseradish, Beef Garum Crumb (1a, 3, 7, 4)

Mains

Paccheri; Clams, Mussels & Monkfish, Salsa Verde & Squid Ink (1a, 2, 4, 14)

Gnocchi, Four Cheese, Truffle Pecorino Foam (1a, 7)

Tagliatelle, Wild Irish Venison Ragu, Dark Chocolate 70%, Pecorino (1a, 7, 12)

Halibut, Sea Truffle & Lemon Beurre Blanc, Potato Gallet, Fennel & Samphire (4, 7)

Hereford Striploin, Bulluan Ark's Greens, Brown Butter Potato, Garlic & Brand Butter (7, 12)

Mains are served with potatoes & veg

Dessert

Tiramisu; Mascarpone, Marsala, Espresso (1a, 3, 7, 12)

Pannacotta, White Chocolate with macerated strawberries and Strawberry Sorbet (7, 8e)

Chocolate Torta, Hazelnut Praline Ice Cream & Salted Caramel (1a, 3, 7, 8b)

Affogato, Vanilla Icecream, Espresso, Toasted Nuts (3, 7, 8b, 8g, 8e)

LIST OF ALLERGENS:

1.A GLUTEN 1B. RYE 1C. BARLEY 1.D OATS 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK
8.A ALMONDS 8B. HAZELNUTS 8C. WALNUTS 8D. CASHEWS 8E. PECANS 8F. BRAZIL NUTS 8G. PISTACHIO 9. CELERY
10. MUSTARD 11. SESAME SEEDS 12. SULPHITES 13. LUPIN 14. MOLLUSCS

PLEASE INFORM YOUR SERVER IF THERE ARE ANY ALLERGIES WITHIN YOUR GROUP

(v) Vegetarian (vv) Vegan (v) (vv) Can be done Vegetarian/Vegan