

09/03/17

Baby Squid: ink & herbs.

Keta Caviar: nori & horseradish.

Beef Tendon: sambai vinegar, egg yolk.

Smoked Eel: potato, onion & purslane.

Our Bread: whipped Abernethy butter.

Marinated Scallops: kohlrabi, lime, dill juice.

Langoustine: aged carrots, beach radish & scurvy grass.

Cucumber.

Dover Sole: razors in kombu, creamed peas & shoots.

Finnerty's heather honey: ricotta & forced rhubarb.

Warm Araguani: sheep's yoghurt, caramel, yuzu.

Selection of Irish farmhouse cheese. (supplement €9 pp)

Artichoke: walnut & coffee

Amaranth: rosemary & mead

Star Anise: sea buckthorn

€70.00 per person
price subject to 10% service charge

Whilst we will do all we can to accommodate guests with food intolerance and allergies, we are unable to guarantee that dishes will be completely allergen-free.
