

Tasting Menu



Beef Tendon: sambai vinegar, egg yolk
Goatsbridge Trout Roe: nori, horseradish
Seafood Charcuterie

Eel: quail's egg, tarragon & mustard

Our Bread with Butter

Octopus: razorfish, purple potato & pea

Langoustine: bone marrow & onion

Beetroot

Turbot: spiced squid, ramson capers

Rhubarb: cream and muscovado

Granny Smith: date & highbank orchard condiments

Irish farmhouse cheese (supplement €7.50 pp)

Artichoke: coffee & walnut

Passionfruit: vanilla & mint

€75.00 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.
