



Tasting Menu

Euros 75

Amuse Bouche

Green Pea veloute, smoked bacon cream, parmesan, olive oil

Starter

Ballotine of free range chicken and ham hock, confit red onion, crystalised nuts, toasted focaccia

Fish

Pan seared west coast scallops, cauliflower puree, tomato and lime salsa, grana padano crackling

Sorbet

Gin and pink grapefruit with apple and cucumber jelly

Main

Poached and roasted loin of Irish rabbit, mousseline potato, pithivier of confit leg, spinach, 8 Degrees Ale jus

Dessert

Iced Irish Atlantic sea salt and caramel parfait, green saffron spiced marshmallows, Valrhona chocolate

Cheese

Selection of Cork and French cheeses, grapes, chutney, crackers

Tea/Coffee Petit Fours