

SAMPLE HOUSE RESTAURANT MENU

SNACKS

Cod Skin, cod belly mousse, dill, vinegar powder

Buckwheat cracker, onion jam, anise hyssop

Cabbage chip, potato miso, pickled turnip

Grilled spider crab, wild garlic

Oyster, smoked garum

BREADS

Cheese and onion batch loaf

Guinness and treacle bread

Served with house cultured butter

MENU

Langoustine with horseradish and alexander

Grilled cabbage with herb sauce

Roasted monkfish with corn and cheese whey

Grilled Ardmore lobster with carrot and oyster

Roast rack of lamb with cabbage and sea truffle

Ballyhooly blue cheese with spruce syrup

Poached rhubarb with hay ice-cream

Strawberries and cream

PETIT FOURS

Shortbread, thyme sugar

Crystallised meadowsweet leaf, seaweed crème

Salted seed caramel

Enjoy a wine pairing curated by our sommelier €85 per person or perhaps add a glass of champagne to your pairing €100 per person.