



TASTING MENU

TORCHED CURED MACKEREL

Cured mackerel fillet, dried lime, caper berries, lime gel, lime oil
(contains allergens 4 mackerel, 12)

SLOW ROAST PORK CHEEK

Sea salted baby kale, garlic baby carrot, blackberry & basil gel, port jus
(contains allergens 2 scallops)

GIN & JUNIPER CURED SALMON

Cucumber escabeche ribbons, pepper drops, fennel sour cream, rye crisps
(contains allergens 1 wheat, 4 salmon, 7))

PAN SEARED DUCK BREAST

Cardamom infused mango, mango crisps, purple potato cream
(contains allergens 7)

BAKED FILLET OF BREAM

Sweet potato crisps, orange cauliflower, sweet pepper dressing
(contains allergens 4 bream, 7)

FRIED FILLET OF MONKFISH

Caramelised celeriac, smoked onion & thyme puree, chardonnay foam
(contains allergens 4 monkfish, 7, 12)

WHISKEY SMOKED PEAR

Connemara Peated Single Malt smoke, caramel droplets, cardamom infused sabayon
(contains allergens 3, 7)