

## tasting menu

129 per person

egg toast, caviar, herbs (1A,7,8)

balfego bluefin tuna tartare, avocado, spicy radish, ginger marinade (8,10,13)

pan roasted wild halibut, wild mushrooms, spiced broth, lime, sesame (4,8,13)

charred skeaghanore duck breast, hibiscus date jam, cabbage, almond infusion (4,9,13)

wicklow venison, spicy burn hay, poached pear, red wine jus (4,9,12)

dark chocolate & passionfruit tart, passionfruit sorbet (1A,4,7)

## wine pairing options

75 per person

maison antech, cremant de linoux, sparkling rosé, languedoc, france - nv

bodega colomé, torrontes, estate series, salta argentina - 2024

gašper, rebula selection, ribolla gialla, goriška brdaslovenia -2020

vina montes outer limits old roots cinsault, chile - 2023

bedoba, saperavi, kakheti, georgia - 2022

kilahora rare apple ice wine, cork, ireland - 2024

taittinger brut prestige rose, reims, france - nv

dressigacker, vintage, riesling, rheinshessen, germany - nv

gaja rossj-bass, langhe doc, piedmont, italy - 2023

otronia 45 rugientes, pinot noir, patagonia, argentina - 2021

chateau talbot, 4eme cru classe, saint julien, france - 2021

taylor's golden age, 50 year-old, tawny port, douro, portugal - nv

150 per person

ALLERGENS: 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin