

La Côte

TASTING MENU 65 PP

Meadowfield Farm Goats Cheese Parfait, Beetroot Puree, Rocket Salad, Truffle Honey, Candied Walnuts, Olive Oil Tuile.

or

Gravlax of Seatrout, Goatsbridge Trout Caviar, Orange Purée, Squid Ink Crisp

Sautéed South Coast Kilmore Scallop & Prawn, Garlic Butter, Herb Crumb

or

Duck Croquette, Fermented Red Cabbage, Cherry Reduction, Red wine Jus

Pan Roast Kilmore Hake, Bouillabaisse, Wilted Pak Choi, Sauce Rouille

or

8oz Sirloin, Roast Parsnip, Parsnip Puree, Red Wine onion, Mushroom Duxelle

70% Callebaut Chocolate & Praline Scented with Bailey's Mousse, Raspberry Foam, Raspberry Sorbet

or

Caramelised Brambly Apple, Baked Crumble, Vanilla Ice Cream, Homemade Tartlet

Our Fish is sourced daily from Kilmore Quay and supplied to us from Mylers Fish.

We use our local butcher Richie Doyle for our Pork Belly and Chicken.

Our Beef is of Irish Origin, sourced from various farms Supplied by Sysco in partnership with ABP, All beef is fully traceable from farm to fork.

10% Service Charge for Parties of 6 or more. Menu & prices subject to change.