The Mustard Seed Classic Dinner Menu €60.00 (inclusive of VAT)

Smoked mackerel

Burren smoke house, apple jelly and cloud, lemon curd, sea lettuce and crisp batter.

Toonsbridge Mozzarella

Smoked mozzarella and espuma, heirloom tomato salad, tomato cake, and basil ice cream.

Venison

Poached fillet, shredded shoulder, beetroot macaron, pears, dark chocolate gnache.

Halibut

Baked, razor clam pesto, black rice, and passion fruit.

Partridge

Poached fig, scotch quail's egg, pumpkin powder and puree.

Soup

Tomato and smoked paprika.

Salad

Organic leaves with quinoa and balsamic dressing.

Sorbet

Milk and Lime.

Kenmare Scallops

Crayfish jelly, octopus, fennel purée, lobster bisque.

Gnocchi

Ricotta and parmesan gnocchi, pickled mushrooms, celeriac cream, violet artichokes.

Wild Boar

Ballinwillin farm loin and slow cooked belly, truffle polenta, foam, pop corn and juniper berry jus.

Beef

Dry aged Kerry sirloin, pithivier, cavolo nero, roast red peppers, kohlrabi pickle and purée, jus.

Squab Pigeon and quail

Seared breast, confit leg, black pudding, pumpkin tofu, foie gras parfait, chestnut, walnut praline, local shitake mushroom.

Selection of Desserts

Tea and coffee, herbal infusions, petit fours (Most of our dishes are available gluten free, please enquire)

Service Charge at your discretion.

At The Mustard Seed we believe in Irish business so we support Pallas Foods (Newcastle West, Co. Limerick), Richardson's (Limerick), René Cusack's (Limerick), Star Seafoods (Kenmare Co. Kerry), Ballinwillin farm (Mitchelstown, Co. Cork) La Rouse Foods (Dublin), and Kennelly Meats (Ballybunnion, Co. Kerry), Redmond Fine Foods (Nass, Co. Kildare,).