



'SALT OF THE EARTH' POLYTUNNEL DINNER
THE SALT PROJECT @ NEW LEAF URBAN FARMERS

POLYTUNNEL CREATIVELY STYLED BY
TARA MALONEY, WHITE DOVE NURSERIES

CHARRED LEEK, MALT & THYME
& TRADITIONAL IRISH FLOUR BREADS

NASTURTIUM & HAND HARVESTED SEA SALT
WHIPPED BUTTERS

ALLERGENS: CEREAL, MILK

NETTLE CRISP,
BALLY GOAT FARM WHIPPED CHEESE
NEW LEAF URBAN FARMERS SALAD LEAVES
CROKER'S FARM HONEY, BEE POLLEN

ALLERGENS: MILK

NEW LEAF URBAN FARMERS BBQ'D CARROT,
TOPS & CRISPS,
PAT BARRY'S DRY AGED BEEF
& NASTURTIUM CROQUETTE,
COLM SMYTH'S OYSTER
& LION'S MANE MUSHROOMS

ALLERGENS: CEREAL, MILK, EGG

NEW LEAF URBAN FARMERS
HIBACHI HAKUREI TURNIP,
CAROLINE RIGNEY'S
RARE BREED PORK BELLY,
FERMENTED STRAWBERRY,
BALLYNEETY AMARANTH,
TOM GAFFNEY'S HASSELBACK POTATO,
HERB PATCH JUS

ALLERGENS: MILK

SEAN CONDON'S RAW MILK POSSET,
WILDFLOWER TUILE,
BALLYNEETY LEMON VERBENA

ALLERGENS: CEREAL, MILK

WINE PAIRING PRESENTED BY
DALTON GREENE, RIFT COFFEE

WINE PAIRING:
2021 JUMPIN' JUICE, 'YELLOW YELLOW'
YARRA VALLEY, AUSTRALIA

A COLLABORATION BETWEEN
PATRICK SULLIVAN & XAVIER GOODRIDGE

CRAFT BEER PAIRING:
POLLY TROPICAL IPA

CREW BREWING COMPANY, LIMERICK

WINE PAIRING:
2019 PARTIDA CREUS VN - VINEL-LO TINTO
PENEDES, CATALUNYA, SPAIN

APERITIF PAIRING:
2019 POM'O

KILLAHORA ORCHARDS,
GLOUNTHAUNE, CO. CORK

HOSTED IN COLLABORATION
WITH FOOD STORY IRELAND EVENTS