



MUSTARD SEED

Ricotta



Roasted rainbow carrot, wild garlic, seeded cracker

Lamb



Cured, lemon, cardamon, squash, kefir

Turbot



Pak Choi, shimeji, leek, mussels, Tom Kha

Chicken



Saffron, pickle cabbage, walnut, Foie gras, celeriac, Sultana

Sole



Leek puree, champagne and truffle roulade,



Soup



French onion and cheese crouete

Salad



Garden kale, apple , pecan nuts, tahini, galanga root dressing

Sorbet



Ricotta and beetroot



Stone Bass



Violet artichoke, green apple, fennel, lime gel and walnut.

Monkfish



Heirloom carrots, fennel, lime and clams

Gnocchi



Morrell mushrooms, butternut puree, creme fraiche, rocket oil

Venison



Loin, pistachio nuts, salsify, yellow beetroot, artichoke

Beef



Irish, Pat-Barry fillet, white asparagus, kohlrabi, sweet breads, mustard and nigella seeds

Desserts - Milseog

Tea/Coffee

Please note that all our dishes are prepared-to-order and contain allergens.

€85.00