



SAMPLE CHEF'S MENU

5 COURSE €55 (PER PERSON)

SNACKS

Rosti, garlic aioli, chive (v)

Dooncastle oyster, fermented cucumber, dill oil, crème fraîche



COLD

Line caught mackerel, fennel emulsion, crispy parsnip



HOT

Dry aged beef over the embers, jerusalem artichoke, baby leek, brown butter



SWEET

Coffee cream caramel, candied pumpkin seeds (v)



Our chef's menu is specifically curated for parties of 5 or more, our chef's menu stands as the sole dining option for such reservations. Kindly inform us of any allergies or preferences you have before confirming your reservation for our chef's menu.