



1795

Fermented potato & rye bread with Kells Bay wholemeal crisps  
Maitake mushroom parfait & dulse butter

## STARTERS

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Dressed Dingle crab, dashi custard and scallop ceviché  
Quail, pumpkin cream, black apple and morel  
Dingle goats cheese ravioli, wild garlic and golden beetroot  
Hay smoked trout, buttermilk, dill and Goatsbridge trout caviar  
Kerry Lamb Tartare, cured egg yolk and schichimi togarashi vinaigrette

## MAINS

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Angus beef loin, wagyu brisket, shitake mushroom and smoked potato  
Monkfish, XO emulsion, walnut and hispi cabbage  
West Cork duck, confit leg and nettle tartlette, kampot pepper jus  
Halibut, seaweed broth, micro gnocchi and Glenbeigh mussels  
Jerusalem artichoke 'panna cotta', gubeen crumble, onion and black garlic

## DESSERTS

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Orange & ricotta cotton cake, walnut, apple and beer  
Forced rhubarb, tonka bean, set custard, almond shortbread  
Dark chocolate mille-feuille, stout ice cream, blackcurrant and caramel  
Irish cheese selection, pear, sesame crisp, celery

2 course - €55

3 course - €65