

LUNCH MENU

MENU €58

MATCHING WINES €54

Fermented seed bread, butter

Onion bread, cheddar, chive

Mushroom tapioca, labneh, gherkin

Razor clam, wasabi, celery, apple

KARANIKA, CUVÉE ROSE, AMYNTAIO, GREECE

Beetroot, yoghurt, walnut

Watercress, egg, eel

ALVEAR, JEREZ, SPAIN

Sprouting broccoli, cod, potato, brown butter

LA SILLERIA, RUEDA, SPAIN

Pork fillet & Cheek, parsnip, leek

COL DORCIA, TUSCANY, ITALY

Ginger custard, rhubarb, yoghurt sorbet

DOIMBE, MALAGA, SPAIN

CHEESE €16 PP

DÉLICE DE BOURGOGNE | CAIS NA TIRE | TEMPLEGALL | FOURME D'AMBERT
ACCOMPANIED WITH OATCAKES, RYE CRACKER & APPLE CHUTNEY

PETIT FOURS €4.50 PP

PEAR & COCOA NIB CHOUX BUN | SALTED CHOCOLATE CARAMEL |
ORANGE PATE DE FRUITS

DINNER MENU

MENU €84

MATCHING WINES €75

Fermented seed bread, butter

Onion bread, cheddar, chive

Mushroom, tapioca, labneh, gherkin

BULLI, EMILIA ROMAGNA, ITALY

Razor clam, wasabi, celery, apple

DOMAINE GOISOT, BURGUNDY, FRANCE

Beetroot, yoghurt, walnut

Rabbit, wild garlic, celeriac

ALVEAR, JEREZ, SPAIN

Broccoli, guanciale, potato, brown butter

AYUNTA, SICILY, ITALY

Sole, prawn, asparagus, chervil

LA SILLERIA, RUEDA, SPAIN

Squab pigeon, morel, barley, parsnip

MILU LA COMETA RIBERA DEL DUERO SPAIN

Muscavado, rhubarb, ginger

DIOMBE, MALAGA, SPAIN

CHEESE €16 PP

DÉLICE DE BOURGOGNE | CAIS NA TIRE | TEMPLEGALL | FOURME D'AMBERT
ACCOMPANIED WITH OATCAKES, RYE CRACKER & APPLE CHUTNEY

PETIT FOURS €4.50 PP

PEAR & COCOA NIB CHOUX BUN | SALTED CHOCOLATE CARAMEL |
ORANGE PATE DE FRUITS