

Sharing Menu

€150 per person

WELCOME

Chef's Amuse Bouche

please ask your server for allergen information

STARTER

Scallops & Black Pudding

seared scallops, clonakilty black pudding, peas, lemon

contains wheat, molluscs, dairy, sulphites

Or

Pork Belly & Apple

24-hour slow braised pork belly, textures of apple

contains dairy, mustard, sulphites

Or

Game Terrine

fresh fig, fig chutney, toasted brioche

contains wheat, egg, dairy, sulphites

REFRESH

White Tomato & Watermelon Sorbet

FOLLOW

Wine Room Seafood Sharing Platter

selection of locally sourced wild atlantic seafood

contains crustacean, egg, fish, dairy, mustard, molluscs, sulphites

followed by

Wine Room Chateaubriand Sharing Platter

locally sourced prime Irish hereford beef fillet

contains egg, dairy, mustard

SWEET

Wine Room Pastry Chef's Sharing Platter

contains wheat, egg, peanuts, dairy, brazil nut, cashew, hazelnut, macadamia, walnut, almond, sesame, sulphites

FINISH

Wine Room Sharing Cheese Board

artisan irish cheeses, homemade chutney

contains wheat, hazelnut, celery, mustard, sulphites

Tea, Coffee, Petit Fours

contains wheat, egg, peanuts, dairy, brazil nut, cashew, hazelnut, almond, sulphites

menu is subject to seasonality and change