



## **SAMPLE TASTING DINNER MENU**

The menu changes constantly, but a few signature dishes always feature. If you acquire up to date menu please email [info@thecliffhousehotel.com](mailto:info@thecliffhousehotel.com).

West Cork Scallops: Preparations, Dutch Salad, Irish Caviar  
- *Mas de Daumas Gassac, Guibert Family, Languedoc, France 2010 'Grand Cru of the Midi'*

McGrath's Beef: Béarnaise 2012, Bread, Foie Gras

Bantry Bay Organic Salmon: Garden Beetroot, Cucumber, Oak Smoke  
- *Honjozo Sake, Akashi-Tai, Japan*

Wild Sea Bass: Leek Fondue, Rock Samphire, Saffron Infusion  
- *Pinot Gris, Stopham Estate, West Sussex, England 2010*

Skeaghanore Duck: Celeriac, Wild Garlic, Stone Leek, Duck Tea  
- *Blaufrankisch, Moric, Burgenland, Austria 2010*

Blood Orange: Soy Milk, Sea Buckthorn, Granola

The Cliff House 'Snacks': 80% Chocolate, Apricot, Olive Oil, Sea Salt, Parsnip Custard, Hibiscus Apple, Cider 'Irish Molly' Pavlova, Glenilen Farm Fromage Frais, Vanilla 'Parfait', Spearmint, Rhubarb Textures, White Chocolate 'Magnum'

Six courses costs €95; Including tasting wines €145; Including tasting Irish craft beers €120

Tasting Menu €95 per person  
Complementing Wines €45 per person  
Complementing Irish Craft Beers €25 per person  
The Tasting Menu requires the participation of the entire table  
Last Order Tasting Menu is 20:45