

8 Course Tasting Menu € 90.00

Amuse Bouche

“Fivemiletown” Goat’s Cheese & Salsify – Nameko Mushrooms – Pine
Sancerre, La Poussie, Loire, France, 2014

Miso Glazed Wood Pigeon & Sweetcorn
Chardonnay, Thelema, Stellenbosch, South Africa, 2012

Mrs Tollman’s Billi Bi Mussel Soup

John Dory & Dashi Broth – Seaweed Gnocchi
Grenache/Cinsault, Chateau LaCoste Belluge Rosé, Provence, France 2014

Aged Angus Beef Fillet & Sauerkraut
Tempranillo, Emilio Moro, Ribera del Duero, Spain, 2013

“Opalys” Chocolate -Blood Orange & Juniper Berry
Orange Muscat, Essencia, Madera, California, 2012

Tea – Coffee & Petit Four

With a recommended tasting of wine for selected courses € 140.00

**“If you require information on the allergen content of our foods please ask a member of staff
and they will be happy to help you”**

Prices are subject to 15 % Service Charge

12 Course Tasting Menu € 120.00

Amuse Bouche

“Fivemiletown” Goat’s Cheese & Salsify – Nameko Mushrooms – Pine
Sancerre, La Poussie, Loire, France, 2014

Skeaghanore Duck & Heritage Carrots – Black Garlic – Fennel Jam – Ponzu
Chardonnay, ‘Crocodiles Lair’ by Bouchard Finlayson, Western Cape, South Africa, 2013

Miso Glazed Wood Pigeon & Sweetcorn
Gamay, Fleurie, Louis Jadot, Beaujolais, France, 2013

Winter Chanterelle & Duck Foie Gras
Gewurtztraminer, Trimbach Reserve, Alsace, France, 2013

Mrs Tollman’s Billi Bi Mussel Soup

John Dory & Dashi Broth – Seaweed Gnocchi
Cinsault/ Grenache, Priure de Montezarges Rosé, Tavel, France, 2014

Guinea Fowl & Baked Root Celery
Tempranillo, Emilio Moro, Ribera del Duero, Spain, 2013

Wild Venison & Bitter Cocoa – Black Currant Gel – Mandarin Jelly
Cabernet Sauvignon, O’Dwyer, Clare Valley, Australia, 2009

Grapefruit – Sumac – Apple Sorbet

“Opalys” Chocolate -Blood Orange & Juniper Berry
Orange Muscat, Essencia, Madera, California, 2012

Tea – Coffee & Petit Four
With a recommended tasting of wine for selected courses € 190.00