

Dear Guest

We invite you to enjoy in
Chef Colin's Tasting Menu
for a €10 supplement based on our
4-Course Table d'Hote Menu at €55.

The set 7-Course Tasting Menu has a choice of
Main Course and Coffee or Tea included.

We recommend the entire table
to select the Tasting Menu.
Thank you. Chris & Colin

A short description of items from our tasting menu
follows. We are also happy to provide a detailed
description of the creation of
each dish as a memento.

(1) CURED ORGANIC SALMON: The main difference
between organic salmon and farmed salmon is the
food they are fed. Organic salmon is fed only on
organic food, with no genetically modified additives.
Salmon are also reared in much larger pens than
regular farmed salmon, allowing them more space,
to thrive. We cure the whole salmon fillets in a wet
cure, made up of water, vinegar, sugar, salt, various
spices, coriander and fennel. The salmon is cured in
this mix for 18 hours, then removed from the cure
and left to dry in the fridge for a further 24 hours.
We then portion it and serve.
ALLERGENS: Gluten, Egg, Nut, Sulphur, Dairy, Mustard

(2) SLOW COOKED BEEF CHEEK: Beef cheek is the facial
cheek of the cow. We slow cook the cheek at 125°C
for 3-4 hours, with vegetables, herbs, spices, red
wine and beef stock. We reduce the cooking sauce
and reheat the cheek in this for service,
until they are glazed.
ALLERGENS: Dairy, Celery, Sulphur, Gluten, Egg

(3) APPLE & CUCUMBER SORBET: This is water ice made
from granny smith apple and cucumber juice. We
mix it with a light sugar stock syrup and freeze.
It is as a palate cleanser, so not too sweet.
ALLERGENS: None

(4) TURBOT: Often referred to as king of the sea and
regarded as one of the best flat fish. Turbot has firm
white flesh, similar to halibut. It has a more pro-
nounced fishy taste and more flavour. We pan fry it
in oil and butter until golden brown.
ALLERGENS: Shellfish, Egg, Dairy, Sulphur,
Celery, Gluten

7-Course Tasting Menu

Amuse Bouche
Chef's Compliments

Cured Organic Salmon (1)
Cured Organic Salmon, Mooli, Tarragon, Hazelnut, Golden Raisin

Beef Cheek (2)
Slow Cooked Beef Cheek, Epaisse, Baby Vegetables, Croutons, Oxtail Consommé

Apple & Cucumber (3)
Apple & Cucumber Sorbet, Caraway Sea Salt

Turbot (4)
Pan Fried Turbot, Crab, Polenta, Sea Vegetables, Lemon, Crab Velouté

Lamb (5a)
Loin of Lamb, Confit Shoulder, Feta, Tomato, Asparagus, Black Olive
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Fillet of Beef (5b)
Fillet of Irish Hereford Beef, Onion, Mushroom, Potato

Irish Cheese (6)
Gubbeen Cows Cheese from Co, Cork, Knockalara Sheeps Cheese from Co, Waterford, Grapes,
Walnuts, Plum Chutney

Lemon (7)
Candied Lemon Sponge,
Mascarpone, Poppy Seed, Lemon

Tea & Coffee

Choose from our selected choice of Coffee, Black Tea and Java Herbal Tea

Favourite Wines by the Bottle

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| White Heart of Stone €32 BIN 600 2014. New Zealand. Marlborough. 100% Sauvignon Blanc. Produced by 'Forrest Estate', this is a tingling fresh crisp dry Sauvignon Blanc with vivid gooseberry fruits, nectarine and pears. Lime acidity and crisp bone dry finish. | Red Vinha do Mouro €32 BIN 860 2011. Portugal. Blend of 45% Trincadeira, 30% Aragonez, 15% Alicante Bouschet & 10% Cabernet Sauvignon. Fruit shines through balanced by silky tannins and firm acidity. Lovely lift, good depth of flavour without feeling heavy. |
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(5a) LOIN OF LAMB: The loin of lamb is one of the
most tender cuts of lamb. The centre of the loin
has very little fat and only a thin layer on top. We
recommend it to be cooked medium. We roast it in a
pan with plenty of butter and finish it in the oven.
ALLERGENS: Dairy, Sulphur, Celery, Gluten, Mustard

(5b) FILLET OF HEREFORD BEEF: We use award winning
Irish Hereford Prime, which was established in 1997.
Irish Hereford Prime is known for its quality and
consistency and is defined by its finely grained
marbling, taste and tenderness.
ALLERGENS: Dairy, Celery, Sulphur,
Gluten, Mustard, Egg

(6) CHEESE SELECTION: *Gubbeen* is a pasteurised,
surface ripened, semi soft cows milk cheese, with
a pink and white rind. It is produced in Schull in
County Cork. It is made from a mixture of Kerry,
British Friesian, Simmental and jersey, cows milk.
The flavours are creamy with mushroom and nutty
aftertaste. The cheese develops deeper flavour as
it matures. *Knockalara sheep's cheese* is a semi hard
cheese, which is pasteurised. It is produced in West
Waterford, from Friesland sheep milk and it is made
by hand using traditional cheese making methods.
It has a Mediterranean style aroma and a delicate
lemon flavour, with a firm texture.
ALLERGENS: Dairy, Egg, Gluten, Nut, Sulphur

(7) LEMON: Candied Lemon Sponge: This is a very deli-
cate, moist sponge. We flavour it with lemon zest
which has been candied in a sweet sugar syrup, until
almost sticky. Mascarpone is an Italian soft cream
cheese. Here we mix it with egg yolk, sugar, cream
and gelatine to form a mousse. We make the lemon
sorbet using fresh lemon juice and a
little lemon zest.
ALLERGENS: Dairy, Egg, Gluten, Nut



Menu Pricing

7-Course Tasting-Dinner set price €65

Tasting-Dinner with Wine pairing €95
(served with 1 glass of Prosecco and
3 glasses of Wine and
1 Dessert-Glass of Sweet wine with
Desserts & Cheese)