

The Chef's Table

by Stefan Matz

PAN SEARED SCALLOPS

Dingle Gin Cream
Baked Potato, Purple Potato and Parsley

Ciu Ciu Tebaldo, Italy 2015
€9.00 per gls, €35.00 per btl

FILLET OF TURBOT

Lime Barley
Baby Beet Root

Ramon Bilbao, Verdjo, Spain 2015
€10.00 per gls, 39.00 per btl

LOIN OF WILD VENISON

Pickled with Autumn Berries
Black Kale, French Foie Gras and Crumble

Baltos, Mencia, Spain 2013
€10.00 per gls, €39.00 per btl

RUBY BRIE CHEESE

Ale and Pickled Mushrooms, Pork Crisp

GLAZED CHESTNUT TART

Yoghurt Sorbet of Salted White Chocolate Toffee
Finca Antigua, Moscatel, Spain 2013
€7.50 per gls, €30.00 per btl

TEA & COFFEE

Vegetarian Options Available on Request

€55.00 Five Course Tasting Menu
€25.00 Accompanying Wine Recommendation (2 Courses)
€37.50 Accompanying Wine Recommendation (4 Courses)

All Meats and Fish are originating from within Ireland unless otherwise stated.