

Irish Artisan Tasting Menu

(Sample Menu: Spring 2019)

BLACK TRUFFLE WHIPPED MACROOM BUFFALO RICOTTA,
PICKLED PEARS, GALTEE HONEY, PISTACHIOS, TOAST

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CARROT & CHERVIL VELOUTE, HAZELNUT OIL, COOLATTIN CHEDDAR BUN

-

FENNEL CRUSTED JOHN DORY,
CONFIT POTATO, CAPER VIERGE, SMOKED HOLLANDAISE

-

BLUEBERRY SORBET,
PINEAPPLE & GINGER PICKLE, TOASTED BLACK SESAME

-

BALLINWILLIN FARM 'WILD' BOAR,
LOVAGE RISOTTO, SEMI-DRIED CHESTNUT MUSHROOMS

-

GLENISK YOGHURT & CARDAMOM CREAM,
BLACKCURRANT JELLY, LIME CURD

-

COCOA BARRY CHOCOLATE PUDDING,
CAMEL, PECANS, CREME FRAICHE

-

COFFEE, TEA,
PASSION FRUIT MARSHMALLOW

Irish Artisan Tasting Menu € 75.00 per person.

We do not include a service charge in our menu price.

All gratuities / tips are divided by the entire staff - dining room & kitchen.

(Residents and Non-Residents Welcome)

**10% Discretionary Service (Gratuity, divided by entire staff) added to parties of 10+.*

Vegetarian Tasting Menu

(Sample Menu: Spring 2019)

BLACK TRUFFLE WHIPPED MACROOM BUFFALO RICOTTA,
PICKLED PEARS, GALTEE HONEY, PISTACHIOS, TOAST

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CARROT & CHERVIL VELOUTE, HAZELNUT OIL, COOLATTIN CHEDDAR BUN

-

SWEET POTATO FONDANT,
SUMMER VEGETABLE VIERGE, HOLLANDAISE

-

LEMON SORBET,
PINEAPPLE & GINGER PICKLE, TOASTED BLACK SESAME

-

CHICKPEA & HALOUMI FRITTER,
CONFIT GARLIC POTATO PUREE,
SEMI DRIED CHESTNUT MUSHROOMS

-

YUZU CURD, STRAWBERRIES,
GLENILEN CREME FRAICHE, LIME CANDY

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COCOA BARRY CHOCOLATE PUDDING,
SHORTCAKE BISCUIT, ZEPHYR CARAMEL

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COFEE, TEA,
DOUBLE CHOCOLATE FUDGE

Vegetarian Tasting Menu € 75.00 per person

We do not include a service charge in our menu price.

All gratuities / tips are divided by the entire staff - dining room & kitchen.

(Residents and Non-Residents Welcome)

**10% Discretionary Service (Gratuity, divided by entire staff) added to parties of 10+.*