



Free Range Pork Belly

Onion, Fried and Grilled Cabbage

Mushroom Parfait

Marinated Mushroom, Cep Tuille, Truffle

Spicy Miso Glazed Aubergine

Baby Pak Choi, Black Garlic

Wild Turbot

Kale, Brassicca's, Lemon and Pine Nut Dressing

Breast of Thornhill Duck

Turnip, Mustard, Cabbage

Gnocchi

*Butternut Squash, Toasted Pine Nuts, Parmesan,
Kale, Truffles*

Souffle

Passion Fruit, Sauce Anglaise

Vegan Blood Orange & Calamansi

Rosemary Sponge, Calamansi Sorbet, Blood Orange

Raspberry

Ruby Chocolate, Almond

**Three Course Menu with Tea/Coffee & Petit Fours
85.00 euro**

