



**Scallop**

Yuzu Cured Scallop, Allium Oil, Black Garlic  
*Taittinger - Champagne*

**Local Prawn**

Celeriac, Pepper Dulse, Prawn Veloute  
*Stift Kloster Neuburg -Weissburgunder 2018- Austria*

**Wild Turbot**

Brassicas, Lemon and Pine Nut Dressing  
*Sancerre-Sauvignon Blanc 2020 - France*

**Beef Tartare**

Gherkin Gel, Cured Egg Yolk  
*Coteaux du Giennois-Pinot Noir 2021-France*

**Thornhill Duck**

Turnip, Cabbage, Mustard  
*Isole e'Olena-Sangiovese 2019-italy*

**Raspberry**

*Ruby Chocolate, Almond*  
*Tokay Aszu-Furmint 2016-Hungary*

**Rhubarb & Custard**

*Oat Panna Cotta, Rhubarb Compote, Vanilla Custard, Rhubarb*  
*Root Oil*

Tasting Menu €130.00 per person

Wine Pairing €110.00 per person

