

YOUR UNIQUE CULINARY EXPERIENCES

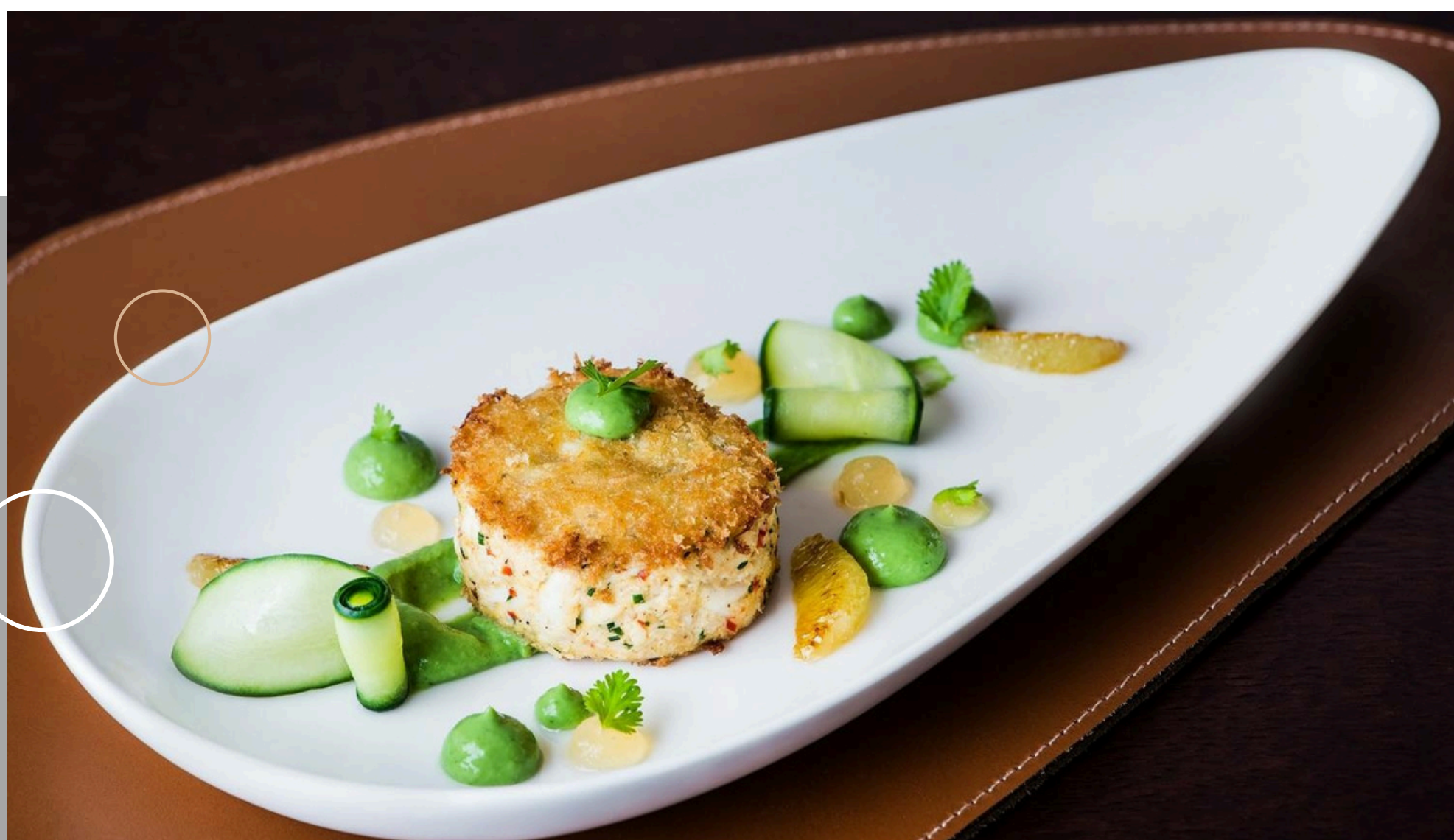
INNOVATIVE • MEMORABLE • CASUAL • PROVOCATIVE

M E N U

A U T H E N T I Q U E



CULINARY
M O M E N T S



FARM FRESH, INNOVATIVE, MEMORABLE - A CONSTANTLY
EVOLVING 8 COURSE EXPERIENCE

8 COURSE

U

FRIED ONION & CORN BREAD

BEURRE NATURE / SMOKED PAPRIKA BUTTER / CHILI BUTTER

N

HEIRLOOM TOMATO & BURRATA (V)

YELLOW CHERRY TOMATO SORBET / TOMATO & BALSAMIC
ESSENCE / LOCAL BURRATA / KALAMATA OLIVE DUST / BASIL

E

BOSTON LOBSTER BISQUE (S)

SAFFRON ESPUMA / LOBSTER RAVIOLI / SHAVED FENNEL

M

BRAISED BEEF CHEEK TORTELLINI

HOMEMADE PASTA / PARSNIP MOUSE / GRANNY SMITH
PARSLEY / JUS

E



LOCH FYNE SALMON

CRISPY SKIN & CURED / GREEN PEAS / TURKEY BACON
CITRUS & MINT

KETTYLE NORTHERN IRISH GRASS FED

ABERDEEN ANGUS STRIPLOIN

150G, 28 DAYS DRY AGED / SALT BAKED HEIRLOOM POTATO CHARRED
LEEK & HAZELNUT VINAIGRETTE / STILTON & WHITE PORT FONDUE

H

IRISH ARTISAN CHEESE SELECTION

FROM THE COOLONEY FARM / SEASONAL FRUIT COMPOTES
HOUSE DRIED FRUITS / BLACK WALNUTS

T

SIGNATURE CHEESECAKE NYC STYLE

GRAHAM CRUST / STRAWBERRY SORBET / FORREST BERRY
COMPOT

CAREFULLY SELECTED PETIT FOURS

(V) VEGETARIAN (VN) VEGAN (S) CONTAINS SHELLFISH (N) CONTAINS NUTS (D) CONTAINS DAIRY (G) CONTAINS GLUTEN
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

