



**tasting menu**  
**80**

grilled red shrimp, black garlic aioli, baharat

“jambon”, dill pickle, lardo

aged rump of beef tartare, pear & endive

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glazed beets, house ricotta, hazelnut brown butter

focaccia, roast onion butter

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market fish, langoustine & fermented chilli butter, grilled leek

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Skeaghanore duck, apple & walnut ketchup, radicchio

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rhubarb sorbet, almond, rose jelly

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orange polenta cake, ricotta ice cream, sheep’s yoghurt, rhubarb

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*wine pairing 45*