

TAPAS

€40 set menu

starters

a selection to share

Mini goats logs wrapped in ham brushed with balsamic and truffle honey



Salted popcorn with crispy free-range chicken cooked in tapioca flour, rolled in sumac with truffle butter



Cured Salmon with truffle honey, yoghurt and lemon puree



Wild Irish Mushroom with celeriac and cep dressing



MAINS

choose one per person

Slow Roast whole baby chicken with onion lyonnaise and peppered bacon



Point end steak with rosemary and bone marrow butter



Truffle pasta with charred asparagus and parmesan



SIDES

a selection to share

Potatoes cooked in beef dripping topped with hollandaise & herbs



Seasonal vegetables from the garden with chervil, hollandaise and truffle



Skinny Fries with grated Parmesan, smoked bacon and brown onion puree



Green Salad

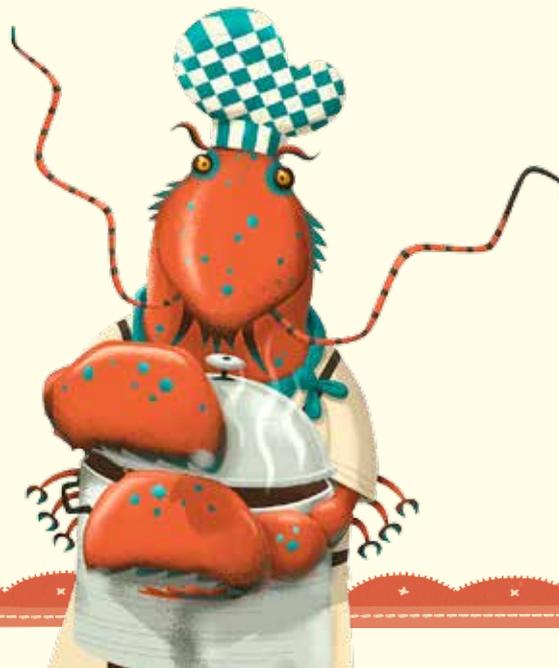


DESSERTS

A selection of pastries to share



Please inform your server of any dietary requirements.



TAPAS

€50 set menu

STARTERS

a selection to share

Mini goats logs wrapped in ham
brushed with balsamic and truffle honey

Floured Crispy Chiffon Squid
with light lobster mayonnaise and tarragon

Salted Popcorn with Crispy Free-range Chicken
cooked in tapioca flour, rolled in Sumac with truffle butter

Cured Salmon with truffle honey,
yoghurt and lemon puree

Wild Irish Mushroom
with celeriac and cep dressing

MINI COURSE

one of either per person

Mini lobster hotdog, lobster meat
bound in béarnaise, melted hazelnut
butter, brioche roll

OR

Bacon and cabbage burger, fried pork belly
in balsamic, smoked pudding, crispy cabbage,
peppered bacon, lyonnaisie and a milk bun

MAINS

choose one per person

Slow Roast whole baby chicken
with onion lyonnaise
and peppered bacon

Point-end steak
with rosemary and bone marrow butter

Truffle pasta
with charred asparagus
and parmesan



SIDES

A SELECTION TO SHARE

Potatoes cooked in beef dripping
topped with hollandaise & herbs

Seasonal vegetables
from the garden with
chervil, hollandaise and truffle

Skinny Fries
with grated Parmesan,
smoked bacon and brown
onion puree

Desserts

A selection of pastries to share



Each meal will have a
choice of a mini main and a
main course. Starters, sides and
pastries to share.



SUGGESTED WINE LIST

WHITE

Quinta da Alorna "Cardal" White 2014

€26.50

Tejo, Portugal

Grape Varieties: Fernão Pires, Moscatel

Abv: 12.5%

Fresh and soft, with notes of rose petal. Slightly spritzy with generous ripe fruit.

Ca' Donini Pinot Grigio

€32

Veneto, Italy

Grape Varieties: Pinot Grigio

Abv: 12%

This delicious Pinot Grigio is full of flavor with bright notes of honey, apple and wildflowers. It is fresh, clean and lively with a pleasing, lingering aftertaste of ripe pears.

Santa Rita Gran Hacienda 2015

€26.50

Lontué Valley, Chile

Grape Varieties: Sauvignon Blanc, Semillon

Abv: 13%

Fruity nose of lime, grapefruit, passion fruit and acacia flowers. Fresh acidity and a rich and long finish.

MAN family wines Chenin Blanc 2015

€35.00

Agter-Paarl, South Africa

Grape Varieties: Chenin Blanc

Abv: 12.5%

Bursting with flavour, this Chenin Blanc has mouth-watering tropical fruit flavours offset by a vibrant acidity.

Domaine Coustellier Chardonnay 2013

€30.00

Languedoc, France

Grape Varieties: Chardonnay

Abv: 13.5%

A deliciously fresh Chardonnay which shows lovely clean fruit and well balanced crisp acidity with a delicate lick of oak.

Viña Cartin Albariño 2013

€37.00

Rias Baixas, Spain

Grape Varieties: Albariño

Abv: 12.5%

Medium body, balanced acidity and citrus aromas, nicely structured with hints of ripe fruit. Lively finish.

Winzer Krets Riesling 'Von den Terrassen' 2014

€40.00

Krems, Austria

Grape Varieties: Riesling

Abv: 12.5%

Typical Riesling from the steep slopes of Danube River. Nervy and dry, piercing acidity and long lasting aftertaste. This Austrian bottle will pleasantly surprise even the most seasoned Riesling fans.



SUGGESTED WINE LIST

WHITES

La Chablisienne 'La Pierrelée' Chablis 2013

€46.00

Burgundy, France

Grape Varieties: Chardonnay

Abv: 12,5%

A classically dry, stony, mineral Chablis. An exotic bouquet with apple, citrus and vanilla notes. Full and rich in the mouth with a reminder of its aromatic finesse.

Domaine Paul Doucet & Fils Sancerre Blanc 2015

€45.00

Loire Valley, France

Grape Varieties: Sauvignon Blanc

Abv: 12.5%

A distinctive citrus taste with a crisp clean finish. This wine shows a complexity and depth that can rarely be found in Sauvignon Blanc.

Marble Leaf Sauvignon Blanc 2014

€40.00

Marlborough, New Zealand

Grape Varieties: Sauvignon Blanc

Abv: 12,5%

Classic Marlborough style with a mineral edge. Strong varietal characters of passionfruit and grapefruit with a long, dry stony finish.

Joel Gott Unoaked Chardonnay 2014

€48.00

Monterey, Sonoma and Napa – California, USA

Grape Varieties: Chardonnay

Abv: 13.8%

Modern and refreshing unoaked Chardonnay from the premium Californian regions of Napa, Sonoma and Monterey. Bright tropical fruit is accompanied by zesty acidity and a nice savoury tone. This is the antithesis of the California Chardonnays of old which were intensely oaky and oily in style.

Trimbach Alsace Classic Pinot Blanc 2013

€45.00

Alsace, France

Grape Varieties: Pinot Blanc

Abv: 12%

Aromatic nose shows floral notes, spices and soft citrus fruits. The palate is dry, fruity and intensely flavoured and leading to a long, rounded finish.

Bodegas Mengoba, Godello Sobre Lias, 2014

€59

Bierzo, Spain

Grape Varieties: Godello

Abv: 13%

A fascinating, individual wine. Structured and complex with exotic aromas of musk, baking apples, warm croissants and white flowers. It's sappy and fresh in the mouth, with orchard fruit, quince, floral and crushed stone flavours. A perfect vino blanco to pair with wild game, rich seafood dishes, jamón, cheeses, and poultry dishes.



SUGGESTED WINE LIST

RED

Santa Rita Gran Hacienda Merlot 2014

€26.50

Rapel Valley, Chile

Grape Varieties: Merlot

Abv: 13.5%

Aromas of plum and soft floral characters give way to richer, almost chocolatey flavours on the palate.

Château Grand Pascaud Bordeaux Superieur 2012

€32.00

Bordeaux, France

Grape varieties: 50% Merlot, 35% Cabernet

Sauvignon, 15% Cabernet Franc

Abv: 13%

Excellent concentration of blackcurrant and plum on the nose, with similar lovely fruit intensity on the palate. Tannin is very well-textured and the finish is long, with fruity complexity.

Quinta da Alorna "Cardal" Red 2013

€26.50

Tejo, Portugal

Grape Varieties: Touriga Nacional, Castelao, Tinta

Miuda

Abv: 13,5%

A youthful, fresh and well balanced wine showing generous fruit, produced using indigenous Portuguese grapes.

Côtes du Rhône 'La Borde' 2013

€33.00

Rhone Valley, France

Grape Varieties: Grenache (60%),

Carignan (40%)

Abv: 14.5%

Deep garnet colour with a delicate nose of red fruits, black currant jelly and cedar. Well balanced with spicey herbal character.

Allozo Ladero Tempranillo Reserva 2009

€34.00

La Mancha, Spain

Grape Varieties: Tempranillo

Abv: 14%

Intense cherry-red with brick hues on the rim. Clean, powerful nose with aromas of sweet, ripe, red fruit and oak ageing. Full-bodied, black fruit flavours with polished tannins and a long finish.

Ambo Nero Pinot Noir 2015

€34.00

Pavia, Lombardy, Italy

Grape Varietal: 100% Pinot Noir

Abv: 12.8%

Quintessential notes of Pinot Noir with berry and black cherry aromas. Delicate and fruity on the palate, velvety and smooth. Superb value.



SUGGESTED WINE LIST

RED

Callia Malbec 'Blend de Terroirs' 2014

€36.00

San Juan, Argentina

Grape Varieties: Malbec

Abv: 13,5%

Deep red and vivacious wine, with bright purplish tints. Aromas of wildberries, raspberries and cherries, melded with vanilla and chocolate notes contributed by oak. Persistent mouth-feel, supported by tannins that are firm and structured, yet sweet and pleasant.

'Toar' Valpolicella Classico Superiore, Masi, 2011

€55.00

Valpolicella, Veneto, Italy

Grape Varieties: Corvina, Rondinella, Oseleta

Abv: 13%

In this wine the usual valpolicella grapes are joined by the Masi re-discovered Oseleta grape. Oseleta adds deep colour and a tannic structure and flavours of damson and dark chocolate to the lovely cherry fruit of the Corvina and Rondinella grapes. There are also floral and tarry notes to accompany the sweet fruit flavours. Overall a complex and intriguing Valpolicella.

Finca Nueva Rioja Reserva 2008

€42.00

Rioja, Spain

Grape Varieties: Tempranillo

Abv: 14%

This wine spends 24 months in old French oak. Very fine and elegant: rich, dense and sweet with plum and cherry fruit, refined minerality and some spiciness. Firm yet fine-grained tannins. Great concentration with superb balance.

Arbèta Barolo D.O.C.G. 2011

€65

Piedmont, Italy

Grape Varietal: 100% Nebbiolo

Abv: 14%

A giant of Italian red wine and one of only 5 noble grape varieties the world over. This vino rosso is garnet with orange hues, intense notes of red fruit and violet. Ample and velvety palate with a finish full of spice and subtle vanilla.

Joseph Drouhin Fleurie 2013

€55.00

Beaujolais, France

Grape Varieties: Gamay

Abv: 13%

Pleasant aromas of lilac and violets lead onto a palate with great charm and delicate flavours of strawberry and cherry.

Château Côtes de Bonde Montagne Saint Emilion

2011

€46.00

Bordeaux, France

Grape Varieties: Merlot, Cabernet Franc

Abv: 13%

A nose with evokes leather and undergrowth with hints of coffee, chocolate and caramelized cherry. On the palate, a supple attack, developing into harmonious sensations and very discernable tannins on the finish.



CHAMPAGNE

SPARKLING

Biancavigna Prosecco Frizzante NV

€38.00

Valdobriadene, Veneto, Italy

Grape Varieties: Glera

Abv: 11%

Brilliant straw-yellow with green reflexes, fruity nose with a marked scent of apple and white fruit.

CHAMPAGNE

Champagne Lété Vautrain Brut NV

€70

This light-medium bodied, value-packed gem makes its way to the palate on a silky smooth texture dishing out a balanced, crisp and refreshing mouthful of racy blood orange and lemon zest.

Bollinger Special Cuvee NV

€85

Champagne, France

The Bollinger style is distinctive for its full-bodied toasty character derived from a high proportion of Pinot Noir and the inclusion of base wine that has been matured in oak.

Perrier-Jouet NV

€80

Champagne, France

Fresh and lively with spiraling bubbles, delicate bouquet, and a subtle complex flavors. Serve for all occasions, hors d'oeuvres, caviar, seafood dishes with light elegant sauces, or smoked salmon.

Gosset Grand Reserve Millesime 2004

€95

Champagne, France

The Oldest Champagne house in the world, created in 1584.

Their Grande Reserve is an elegant blend of Chardonnay, Pinot Noir and Pinot Meunier and shows all the hallmarks of great Champagne including a rich but restrained palate, a creamy mousse and super fine bead.

Ruinart Blanc de Blanc NV

€95

Champagne, France

Ruinart Blanc de Blancs is produced from a blend of 100% premiers crus Chardonnay grapes from the best of recent vintages.

Perrier-Jouet Belle Epoque 2004

€120

Champagne, France

This sublime and consistent Grand Brut reflects the House terroir: a blend 25% Chardonnay, 35% Pinot Noir, 40% Pinot Meunier, a wine which is light and elegant from the exceptional quality of the Chardonnay component. Exceptionally elegant.

Dom Perignon Vintage Brut 2004

€190

Champagne, France

The soft delicate flavours continue while the senses are tickled by the most delicate of fine bubbles. Though this is such a fine delicate wine, the complexity is astounding, along with its length. Stunning.

CHAMPAGNE ROSÉ

Champagne Lété Vautrain Royal Rosé Brut NV

€70

Champagne, France

Expressive and elegant showing off its glittering salmon colour beautifully. The palate has a fleshy and fruity start that is characterized by delicate notes of raspberry and wild strawberry. Delicate and subtly textured, it has very light, well-integrated tannins and fine bubbles.

Moet et Chandon Rosé Imperial NV

€85

Champagne, France

A soft rose touched by raspberry flavors, this is generous and juicy in the middle, cut by a sharp acidity in the finish. It hints at the scent of pressed flowers.

Laurent Perrier Brut Cuvee Rosé NV

€125

Champagne, France

This salmon-pink rosé Champagne is truly remarkable for its highly expressive bouquet, stemming from very careful preservation of fresh fruit aromas during the winemaking. Made with 100% pinot noir using skin contact, also known as the saignée method, Laurent-Perrier's know-how and attention to quality produces a finely crafted rosé with both depth and freshness. It has become the benchmark for rosé Champagne around the world.

