

TAPAS

starters

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

Floured Crispy Chiffon Squid
with light lobster mayonnaise
and tarragon

Cured Salmon with truffle honey,
yoghurt and lemon puree

Wild Irish Mushroom
with celeriac and cep dressing



MAINS

Whole Baby Chicken served in a roast
Jerusalem artichoke purée with salsify
and truffle dressing

Point-end Steak charred with rosemary,
bone marrow butter and crackling

Truffle Pasta with charred
white asparagus
and parmesan



SIDES

Potatoes cooked in beef dripping
topped with hollandaise & herbs

Sautéed seasonal Cabbage
with samphire, radish, nori,
sesame and shallots

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



PASTRIES

Neapolitan Sandwich chocolate, vanilla,
strawberry with a crispy wafer

Basil Sugar Doughnuts
with lychee & mango dipping sauce

Tapas Group MENU

€35 per person

Choose one main
course per person.

A selection of starters,
sides and pastries served
to share.



*Menu is also available for
€30 per person
without pastries.*

*Please inform your server
of any dietary requirements.*

