

Valentines

TASTING MENU

APPETIZER

Amuse Bouche

Oyster & Bloody Mary Shots

(1, 3, 12, 14)

Grilled Garlic King Prawn

Thai slaw , chive & prawn bisque

(2, 7,9,10,11)

Toons Bridge Irish Feta on Filo

Fig jam, roasted red pepper salsa, herb oil

(1, 7,12)

Silky Chicken & Sweetcorn Egg-Drop Soup (3, 9)

Shredded chicken, scallion

Or

Blood Orange & Pink Peppercorn Sorbet

Seared Irish Beef Fillet Medallions

Port & berry reduction, baby carrots, broccolini, onion crumb

(1,12)

Or

Pan-Fried Atlantic Salmon

Smoked lardon & Savoy cabbage ragù , fennel & lemon velouté , dill oil

(4, 7,12)

Spaghetti Primavera

Cherry tomato, spinach, asparagus, peas, basil, extra virgin olive oil

(1)

(All mains are served with a selection of seasonal vegetables and potato of the day)

"Him & Her" Chocolate Heart Duo

Raspberry gel, chocolate soil , vanilla Chantilly, fresh berries, rose petals

(1, 3, 7, 8)

Allergen Index:

1. Cereals Contain Gluten, 1a. Wheat, 1b. Oats, 1c. Barley, 1d. Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10.

Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide / Sulphites, 13. Lupin, 14. Molluscs

Although All Due Care is Taken During the Food Preparation, Cross Contamination Risks are Possible

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