MENU €85

STARTERS

KING OYSTER MUSHROOM CRISPY BUCKWHEAT, LEEK CONFIT AND SALAD LEAVES VG

KING CRAB SALAD, LEMON CONFIT, HERB SALAD, CRISPY SHISO AND FISH EGGS

BURRATA WITH BLOOD ORANGE & THREE TYPES OF BEETROOT AND PISTACHIO

ADD ON - OYSTERS, 3PCS FOR €11

ENTREE

TUNA CRUDO WILD MEDITERRANEAN BLUEFIN, BUCKTHORN AND AJI AMARILLO SAUCE

SMOKED DUCK, BEETROOT REDUCTION, BLOOD ORANGE AND SALAD LEAVES

KALE SALAD WITH CRANBERRY, NUTS AND CHESTNUT DRESSING VG

MAINS

BEETROOT STEAK, CELERIAC JUS AND POMME FONDANT V

VENISON WITH CRISPY POTATO MILLE-FEUILLE, PARSNIP AND JUS

MISO-AGED COD WITH ROMANESCO AND CONFETTI BEURRE BLANC

DESSERTS

CHOCOLATE HEAVEN - NAMELAKA, CRISPY FEUILLETINE AND GANACHE VG

THE BAILEYS TEMPTATION - BISCUIT, BAILEYS CRÉMEUX, WHITE CHOCOLATE MOUSSE AND CRUNCH VG

VG - Vegetarian, V - Vegan. If you have any allergies or dietary requirements please speak to a member of staff for more information.



NYE MENU