



ST VALENTINE'S DINNER

SAT 13TH & SUN 14TH FEBRUARY 2021

TASTING MENU €130 PP
WINE PAIRING €60 PP

SMOKED HADDOCK, SEAWEED BISCUIT
AGED LOCAL PEKORIN, CAROB MOLASSES
AMATRICIANA BUN, PUFFED PORK SKIN

SEA URCHIN

CURED EGG YOLK, NORI JAM, N25 OSCIETRA CAVIAR

RAVIOLI

TOMME DE CHÈVRE, BROAD BEANS, DASHI

LOCAL FISH

'ALJOTTA', LOCAL PRAWNS, GARLIC BLOSSOMS

AGED BEEF

SIRLOIN, GLOBE ARTICHOKE, PÉRIGORD TRUFFLE

PICKLED DATES

TOASTED RICE FOAM, BLOOD ORANGE

MĠARR STRAWBERRIES

'TRIFLE', UNRIPE STRAWBERRIES, SORBET

PETITS FOURS

KINDLY INFORM OUR STAFF OF ANY
SPECIAL DIETARY REQUIREMENTS OR ALLERGIES