



TASTING MENU

5 Course Tasting | €69pp

Introduced by
Master Chef Steven Saunders FMCGB

Homemade Bread Board

Flavoured butters and bio dynamic olive oil

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Chef's Amuse

∞

Terrine of Slow Cooked Oxtail

Foie gras, papaya chutney, walnut bread

∞

House Smoked Salmon (at your table)

Prawn ceviche, algae, caviar

∞

Galician Beef Wellington

Rosti, reduced beef jus, field mushrooms

Or

Lobster Tail

Prawn brandade, parmesan & truffle, asparagus

∞

Chocolate Fondant

Vanilla bean ice

Or

Unpasteurised Roquefort & Truffled Brie

Candied walnuts, membrillo, tostados



...with Wine Pairing | €110pp

Take a journey of discovery as we introduce to you 5 wines specially selected by Steven Saunders to perfectly match each course of the Tasting Menu.

Your waiter will explain the wine pairing selections.

Please allow 2.5 hours minimum for our Tasting Menu.

10% service charge applies.