



TASTING MENUS

5 Course Tasting | €65pp

Introduced by
Master Chef Steven Saunders FMCGB

Homemade Bread Board
Flavoured butters and bio dynamic olive oil

Chef's Amuse

Confit Duck & Souvide Duck Terrine
Fote, red onion pickle, walnut toast

Tian of Tequila Cured Salmon
Prawn ceviche. Smoked at the table.

Fillet of Galician Beef Wellington
Rosti potato, reduced jus, wild mushrooms
Or

Beautiful Lobster Tail
Prawn brandade, parmesan glaze, asparagus

Chocolate Fondant

Or
Finest 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.