



Menu created by Masterchef Steven Saunders FMCGB

**Please note the following changes
as a result of the Coronavirus and re-opening.**

As a small family run restaurant we are restricted by new government laws concerning occupancy levels. In light of this and having to reduce our footfall capacity, we have no choice at this time but to enforce a minimum spend of €30 per person.

Table sitting will be limited to 1 ½ hours except where a 5 course tasting menu (or upwards) is ordered, the table will be allocated for the whole evening. Either way, please enjoy your time with us and thank you for your support as we re-open and progress towards being able to offer our full service once again.

If you have any allergies, please let us know. We have an allergen guide should you require it. A gluten free diet is not a problem as we do not use much wheat flour but again please let us know.

Service charge is at your own discretion.



TO START

| | |
|---|-----|
| Tempura King Prawns (From Huelva) <i>Wasabi puree, ponzu syrup, pickled ginger</i> | €18 |
| Famous Crispy Duck Salad <i>Pomegranate, pickled cucumber, micro cresses</i> | €14 |
| Scallops Wellington <i>Avocado, puree, wild mushroom, truffle foam</i> | €18 |
| Terrine Confit Duck & Foie Gras <i>White onion relish, candied walnut, orange</i> | €16 |
| Truffled Wild Mushroom Risotto & Arancini <i>Tomato, spiced red pepper, crispy basil</i> | €14 |
| Roasted Cauliflower Veloute <i>Crispy onions, truffle, shitake</i> | €12 |

Vegan menus can be provided but please allow us 24 hours notice

MAIN DISHES

| | |
|--|-----|
| Slow Cooked Duckling Breast <i>Schezuan sauce, local asparagus, roasted beetroot</i> | €29 |
| Galician Beef Wellington <i>Carrot puree, wild mushrooms, red wine & marrow bone juices</i> | €34 |
| Saddle of wild Venison (From Toledo) <i>Wild mushroom pie, celeriac, blackberry jus</i> | €32 |
| Norwegian Salmon <i>Homegrown forest herbs, mini fish cake, smoked garlic emulsion, truffle foam</i> | €29 |
| Wild Mushroom Pie (Vegetarian) <i>Celeriac, carrot puree, cauliflower cheese, truffle cream</i> <i>(We can offer alternative vegetarian dishes please ask)</i> | €27 |

SIDES

| | |
|--|--|
| Crispy Garlic Potatoes, Irish Butter, Parsley.....€5 | Local Asparagus, Basil Oil, Maldon Salt.....€8 |
| Panache Vegetables, Seasonal & Local.....€7 | Cauliflower Cheese Made With Four Cheeses.....€8 |

TO FOLLOW (€12 EACH)

| | |
|--|---|
| White Chocolate Cheesecake (Deconstructed) <i>Toffee, local raspberries, candied oats</i> | Nanny Joys Sticky Toffee Pudding <i>White chocolate</i> |
| Local Strawberries <i>Meringue, blueberries, chantilly cream</i> | A Selection of 4 Spanish & International Cheeses.....€15 |
| Michele's Kilner Pot Of Ice Cream <i>Marshmallows, chocolate brownie & toffee sauce</i> | |

TASTING MENUS



Chef's Amuse



Scallop Wellington / Avocado / Wild Mushroom / Truffle Foam



Olive Oil Tomato Bread / Tapenade



Roasted Cauliflower Veloute / Crispy Onions / Truffle / Shitake



Terrine Confit Duck & Foie Gras / White Onion / Hazelnut / Orange



Tempura King Prawn / Wasabi Mash / Ponzu / Ginger



Barbary Duck Breast / Sour Cherries / Mini Fondant / Beetroot / Celeriac



Wild Mushroom Risotto & Truffle Arancini / Tomato / Red Pepper / Crispy Basil



Galician Beef Wellington / Wild Mushrooms / Marrow Bone Juices / Cauliflower Cheese



White Chocolate / Espuma Mousse / Candied Oats / Caramel Sauce

OR

Truffled Galician White Cheese / Toasted Walnut Bread / Fig Puree

PRICING (PER PERSON)

| | | | | WINE PAIRING |
|--|-----|--|--|--------------|
| 3 Courses 1.5 hour sitting only | €30 | | | €15 |
| 5 Courses All evening sitting | €42 | | | €20 |
| 6 Courses All evening sitting | €52 | | | €25 |
| 7 Courses All evening sitting | €65 | | | €30 |
| 8 Courses - Gold All evening sitting | €75 | | | €35 |
| 9 Courses - Platinum Complimentary chauffeur driven Porsche pick up & return (Advance Booking. Terms apply.) | €85 | | | €40 |

Vegan & Vegetarian available with 24 hour notice.

WINE LIST



WHITE WINE

| | | |
|--|-----|-------|
| Little Geranium Casa | €17 | €4.5 |
| <i>From Rioja Spain fruity and straw coloured</i> | | |
| Pinot Grigio Blanco | €25 | €6.5 |
| <i>Italian classic soft and great with fish</i> | | |
| La Petite Perriere Sauvignon Blanc | €25 | €7 |
| <i>French, limes, lemons, fruit & elegance</i> | | |
| Alborino Galicia Spain | €29 | €7.5 |
| <i>Fruity, citrus flavours</i> | | |
| Chablis France | €39 | €10 |
| <i>Elegant & classic</i> | | |
| Pouilly Fume | €45 | €11.5 |
| <i>Complex, aromas, smooth on the palate</i> | | |

ROSE WINE

| | | |
|---|-----|------|
| Little Geranium Casa | €17 | €4.5 |
| <i>From Rioja Spain, light and fruity</i> | | |
| Pinot Grigio Blush | €25 | €6.5 |
| <i>Classic Italian Rose, excellent fruit and dry palate</i> | | |

RED WINE

| | | |
|---|-----|------|
| Little Geranium Casa | €18 | €5 |
| <i>Full and smooth</i> | | |
| Sal de Fiesta Syrah | €20 | €5.5 |
| <i>Spanish organic, light, easy to drink</i> | | |
| Cotes du Rhone | €29 | €8 |
| <i>French, light, fruity & elegant</i> | | |
| McManis Pinot Noir | €35 | €8.5 |
| <i>California, light, fruity best served a little chilled</i> | | |
| Beado Galicia Spain | €35 | €8.5 |
| <i>Delicious, full, smooth red</i> | | |
| Rioja Reserva | €39 | €10 |
| <i>Rich, full bodied & smooth</i> | | |

WINE LIST



CAVA & CHAMPAGNE

Little Geranium Casa Sparkling Cava

€22

€6.5

White or Rose

Cava Rosado Especial

€22

€6.5

Maria Ordi Brut Rose from Catalunya, strawberry & raspberry flavours

Moët et Chandon

€65

-

Classic elegant Champagne

Veuve Cliquot Rose

€95

-

Our favourite Champagne!

DESSERT WINES

Grand Tokaj

-

€8

From Hungary, rich yellow and expressive with hints of flowers and honey

NOCTILUCA Moscato

-

€9.95

By the glass - Syrupy delicious, local Moscatel, very small production

Callejuela Pedro Ximénez

-

€4.95

By the glass - From Jerez