

Seed

FLAVOURFUL MOMENTS

MOMENTS TO SHARE

Herb farinata, piperade

€5

Wild mushroom, tarragon, sable

€5

Parmesan & chive gougeres

€6

Confit potato, smoked eel, caviar

€7

STARTERS

Caramelized turnip 'mousse', herb emulsion, pickles

€14.5

"The tomato" - tomato and basil mousse,
stracciatella, aged balsamic, toasted focaccia

€14.5

Mussel chawanmushi tart, confit leek, mussels, dill

€16.5

Ham hock terrine, caramelised apple pureè,
preserved onion, brioche

€16.5

Kindly inform us if you have any dietary requirements
or if you suffer from any food allergies

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INTERMEDIATE

Goats' cheese agnolotti, cauliflower beurre
noisette velouté, crispy sage
€16.5

Spaghetti di gragnano, grouper, chilli, lemon
and herb emulsion
€18

Aquerello risotto, local peas and guanciale
€16

MAIN COURSE

Roasted aubergine and tomato bayildi,
coriander seed, sauce vierge
€22

Fish of the day, lardo di colonata, globe artichoke,
preserved red pepper, salsa verde
Market Value

Pan seared chicken breast and beignet,
roasted carrot and custard, jus
€27

Aged Local pork rump and crostulan,
confit pumpkin, smoked mustard seeds, jus
€29

Slow cooked lamb chump, tart of braised leg,
chickpea panisse', jus
€31

Pan seared Duck breast and leg baklava,
roasted chicory, pickled beetroot, jus
€29.5

Braised USDA beef short rib & en croute,
fermented cabbage, basil and courgette puree, jus
€30

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