



Dooncastle, Connemara

West Tasting

59 euro

Cured Mackerel
Tomato, Fennel, Basil

Oxtail Consommé
Horseradish, Agnolotti

Scallop
Chicken Fat, Chanterelle, Samphire

Duck
Beetroot, Fermented Gooseberry

Raspberry
Wood Sorrel

Chocolate
Beetroot, Woodruff



Gannet Fishmongers, Co. Galway



The Bullaun Ark, Galway

West Vegetarian Tasting

59 euro

Goats Curd
Tomato, Fennel, Basil

Green Gazpacho
Cucumber Relish

Mad Yolk Egg
Chanterelle, Hollandaise

Kuri Pumpkin
Fermented Turnip, Roast Onion

Raspberry
Wood Sorrel

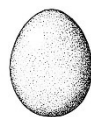
Chocolate
Beetroot, Woodruff



Thornhill Duck, Co. Cavan



Thalli Foods, Co. Clare



Mad Yolk Farm, Co. Galway

Cheese Trolley
11 euro

Boyne Valley Ban
Goats - Pasteurized

Kylemore Farmhouse
Cows - Pasteurized

Durrus
Cows - Pasteurized

Kearney Blue
Cows - Pasteurized

Milleens
Cows - Pasteurized



Kylemore Farmhouse, Co. Galway

Hand Crafted Cocktails

Sour

Cardomon, Lemon, Waterford Fennis Court Whisky, Burnt Juniper
15 euro

Bellini

Raspberry, Foraged Rosehip, Lusca Sparkling Wine
15 euro

Martini

Akill Vodka, Lemon Twist, The Coldest in Ireland
17 euro

Negroni

Chilli, Blood Orange, Smoked Oak, Still Garden Gin
15 euro

Collins

Foraged Elderflower Blossoms, Gunpowder Gin
15 euro

Juice Paring

Let our sommelier showcase tailored juices and non-alcoholic beverages to pair with your tasting menu
15 euro

Wine Pairings

A selection of options available from Selection, Premium to Cellar chosen by our Sommeliers and Chefs to perfectly compliment your menu at every stage.