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A set menu of seasonal Irish plates with the option to order from our wood fired grill

Plum “Olives”

marinated in Newgrange rapeseed oil infused with Drummondhouse heritage garlic

Killenure Castle Dexter beef tendons

smoked with Irish whiskey barrels

Garden offerings

Young buck cheese cream

Flaggy shore oyster

freshly pressed rhubarb juice and rhubarb root oil

Ballymore Organic heritage wheat soda bread

salted butter and smoked mackerel pate

House-cured meats

foraged pickles and preserves

Irish cheeses

pickled apple, wood sorrel and seed crackers

€45 per person

“From the grill”

(Optional extra)