



NEW YEAR'S DAY MENU

TO START

Warm salad of local octopus, confit La Ratte potatoes, green olives,
charred onion and smoked soy emulsion

or

Pappardelle with 8 hour cooked venison ragout, juniper berries and Taleggio

TO FOLLOW

'Local fresh fish' fricassee of chanterelles and mussels,
roasted salsify, Champagne caviar, beurre blanc

or

'Steak and Chips'

Roasted fillet of Black Angus beef, triple cooked chips and Béarnaise sauce

TO FINISH

'Pain Perdu' with hazelnut and timut ice-cream

or

Goats milk panna cotta, candied cherry tomatoes, limoncello syrup

€75 Per Person

Kindly inform us if you have any dietary requirements or if you suffer from any allergies
All prices are inclusive of VAT