

A FEAST AT HOME

*Selection of Breads
Wild Garlic Butter & Dillisk Butter*

A Trio of Garnished Kelly Oysters

*Toonsbridge Dairy Burrata,
Tribal Foods Cherry Tomatoes, Wild Herbs*

Seared Scallops, Radish, Sea Herbs, Buttermilk

Wild Mushroom Fettucine

*Velvet Cloud Labneh, Sliabh Aughty Honey,
Irish Strawberries,*

*Irish Farmhouse Cheeseboard & Charcuterie,
Flatbread Crackers, Banana Skin Chutney*



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Drink Pairings

Flavoured Kombucha

Kombucha starts out as a sugary tea, which is then fermented with the help of a scoby. “SCOBY” is actually an acronym for “symbiotic culture of bacteria and yeast.”

The bacteria and yeasts convert the sugar into ethanol and acetic acid. The acetic acid is what gives kombucha its distinctive sour taste.

Killahora Pom'O Apple Port

Killahora Pom'O is an apple aperitif made from rare apple varieties, grown in a 200 year old orchard on the south facing slopes of Ireland's County Cork. They mix the juice from bittersweet apples with the finest apple brandy, then age it in Irish whiskey barrels for at least a year.

2018 Closerie Des Alisiers Chablis - Burgundy

This wine is a classic, unoaked, crisp Chardonnay. Made by young négociant, Stéphane Brocard, it's a delicious, crisp and unoaked example to savour on its own or with fresh fish.

2014 Lusca Cabernet/Merlot - Lusk, North Dublin

Light, fruity, slightly oaked, dry red wine made in Lusk from grapes grown on Lusk soil. More like a Burgundy than a typical Cabernet Sauvignon wine. The Lusca vineyard has been quietly gathering admirers all across the world.

Móinéir Irish Strawberry Wine - Wicklow

From Wicklow Way Wines comes this amazing strawberry wine. Created from handpicked Irish strawberries, with around one hundred and fifty small strawberries in each bottle, gently pressed to yield their juices, then carefully fermented and aged to a golden-red hue.

