Starters |

Bantry Bay Organic Salmon
Ballotine, Iced, Marinated, Cured, Maple Wood Smoked, Pickled Vegetables, Herbs, Horseradish

West Cork Scallops
Seared, Ceviche, Butternut Squash, Garden Spinach Black Garlic, Red Pepperberries, Dutch Salad, Irish Caviar

Ratatouille 2014
Textures and Structures, Olive Oil Ice Cream, Garden Basil

West Cork Lobster
Five Preparations, Garden Celery, Watermelon Heirloom Tomato, Yoghurt, Vodka, Lemon

Squab Pigeon “Red Label”
Breast, Leg, Foie Gras, Garden Beetroot Preparations Raspberry, Woodruff Oil, Cabernet Sauvignon Vinegar

Main Courses |

McGrath’s Black Angus Beef
Fillet, Sausage, Small Vegetables, Potato ‘Fondant’, Kilbeggan Whiskey, Beef Tea, Garden Herbs

Irish Rose Veal
Striploin, Stuffed & Oven Roasted, Palm Kale, Garden Kohlrabi, Chanterelles, Veal Jus,

McGraths Lamb
Rack, Loin, Sweet Breads, Garden Carrots, Persillade Gnocchi, Broadbeans, Thyme, Honey, Lamb Jus

Helvick Turbot
Fillet, Grilled & Pickled, Garden Fennel, Lismore Girolles Lardo di Collonata, Watercress Oil, Chicken Jus

Helvick Monkfish
Loin- Black Olive Oil Poached & Crusted, Brandade Pastry, Garden Leeks “Casserole”, Cray Fish, Parsley

Desserts |

Organic Chocolate 65 %
“Alto el Sol “ Peru - Vintage 2013”
“Madirofolo” Madagascar- Vintage 2012”
Mousse, Crème, Vanilla Semi Freddo, Olive Oil Sea Salt, ‘White’ Coffee Ice Cream

Rhubarb
Sphere, Marinated, Dried, Consommé, Sorbet Aerated Soymilk, Ginger, Brown Sugar Crunch

Glenilen Farm Yoghurt
Soufflé & Panna Cotta, Blackberries, Lemon Verbena Cliff House Granola (Please allow 20 minutes)

Apple 2014
Textures and Structures, Spice Cake, Caramel Ganache Honeycomb, Apple Cider Puffs, Hazelnut Ice Cream

Farm House Cheeses
Selection of Six, Apple - Juice, Jelly, Compressed, Home Made Crackers, Garden Salad

3 course menu 70.00
3 course wine matching 27.50