Aniar : 1916 Inspiration Menu

Aniar, Galway

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FRIDAY 25TH & SATURDAY 26TH MARCH 2016

ox tongue, egg, raspberry
eel, crème fraiche, caviar
pig’s head, pistachio, fennel
mackerel, lentil, dill
mutton, barley, leek
artichoke, onion, heart
beef cheek, oyster, cabbage
carrot, watercress, ginger

honey & wine sorbet

chicken, chestnut, grapes
plaice, cockle, salmon
beef, buttermilk, walnut

lemon, almond, rose
whiskey, brown bread, vanilla

cheese in Ireland c.1916, seedcake, peach & brandy compote

with wine pairing

<table>
<thead>
<tr>
<th>Time</th>
<th>Dinner Price (€)</th>
</tr>
</thead>
<tbody>
<tr>
<td>6:30</td>
<td>75 / 110</td>
</tr>
<tr>
<td>8:00</td>
<td>90 / 135</td>
</tr>
<tr>
<td>10:00</td>
<td>105 / 160</td>
</tr>
<tr>
<td>12:00</td>
<td>120 / 185</td>
</tr>
</tbody>
</table>

[with wine pairing ]

supplementary course 12.5
supplementary main course 25
supplementary tea 3.5

Table must choose the same number of courses

Chef Patron: Jp McMahon

www.aniarrestaurant.ie