Aniar : Restaurant and Boutique Cookery School

Aniar, Galway

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Tuesday, April 5th, 2016

langoustine, rhubarb, ash
beetroot, curd, apple
rabbit, oyster, cucumber
beef, hay, gooseberry

onion, liquorice, ramson
dory, artichoke, rye
pork belly, nettle, egg
oxtail, cabbage, wild garlic

teasorbet

venison, broccoli, potato
barley, morel, dillisk

cod, celeriac, monk’s beard

elderberry, apple, buttermilk
rhubarb, sheep’s milk, pepper dulse
fennel, barley, honey

goat’s cheese, pear, hazelnut
cheese, chutney, rye crisp

forager’s tea

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[with wine pairing]
supplementary course 12.5
supplementary main course 25
supplementary tea 3.5

table must choose the same number of courses.
allergens menu available on request.

www.aniarrestaurant.ie  t: @AniarGalway  f: AniarRestaurant

Chef Patron: Jp McMahon
t: @mistreatgalway