

2016-04-05

Aniar : Restaurant and Boutique Cookery School

Aniar, Galway

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ANIAR

— RESTAURANT & BOUTIQUE COOKERY SCHOOL —

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

tea sorbet

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

6: 75 [115]

8: 90 [140]

10: 105 [165]

12: 120 [190]

[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: @mistereatgalway

