


2017

## Chapter One Chef's Table Tasting Menu 2017

Chapter One

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CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF'S TABLE  
PRIVATE DINING PRE THEATRE

## CHEF'S TABLE TASTING

GALLERY

FOUR COURSE  
DINNER

TASTING MENU

LUNCH MENU  
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE  
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS  
2016

BOOK A TABLE



**KITCHEN (Chef's) TABLE (Sample Menu-  
Minimum of 4, max of 6 people)**

**Japanese pearl tapioca** with St Tola goat's cheese,  
organic spinach, mushroom juice and Irish shiitake

*Laurent Perrier, Brut NV*

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**Charred cured mackerel and poached Carlingford  
oysters** with apple and lovage dressing and oyster  
cream

*Heinz W, Gruner Veltliner, Kamptal 2015*

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**Wood pigeon terrine** with pickled damsons and  
mirabelles, foie gras parfait and warm brioche

*Maretti, Langhe Rosso, Barbera/Nebbiolo DOC 2013*

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**Mulloy's smoked haddock** with fermented  
horseradish and cauliflower, lindi black pepper, pickled

red dulse and scallop

*Oremus 'Mandolas' Dry Tokaji 2012*

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**Pig's tail** stuffed with Fingal Ferguson's bacon and lobster, basil purée and mustard fruits

*Muhr van der Niepoort, Cuvee Vom Berg, Carnuntum 2013*

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**Sika venison** with salt baked parsnip and poached quince, elderberries and chocolate

*Condado de Haza, Ribera del Duero Crianza 2012*

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**Warm 64% felcor chocolate** with malted stout ice cream, bourbon and charcoal crumb.

*Mouchão, Vinho Licoroso, Alentejo 2009*

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### **Tea/Coffee – Petit Fours**

Menu €100.00

Matching wines €50/Reserve Cellar selection €75.00

TWITTER FEED

Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables  
required back by 7.30pm)

Barabara Corsico - restaurant  
interior