

2017

Heron and Grey Menu 2017

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HERON & GREY

[ABOUT](#) [MENU](#) [WINE](#) [GALLERY](#)



MENU

WE CREATE OUR FINE
DINING MENU ON A BI-
WEEKLY BASIS USING
ONLY THE MOST DYNAMIC
& FRESHLY SOURCED
INGREDIENTS

SPRING MENU 1:2

€63

THE FRUITS OF SPRING

Morel-Asparagus-Pea-Violas

WARMER SEA WATERS

Langoustine-Seawater-Fennel

THE FLAVOUR PROFILE "UMAMI"

Dashi-Scallop-Pak Choy

A MANGO

Yuzu-Nasturtium-Amaretto

55%-60%-70%

Chocolate Variations

If you have any particular dietary requirements or allergies please let us know in advance and we will always do our best to tailor our menu to suit your needs.

However, we cannot cater for the following dietary requirements:

Vegan or Lactose Intolerant.

—

Our menu is subject to availability and can change without notice. Mother Nature tells us what we can and can't use.

Please note that a discretionary 12.5% gratuity will be added to your bill.

SEASONAL INGREDIENTS –

THIS MENU WE WILL BE USING THE FOLLOWING:

Protein – Veal/Chicken/Guinea Fowl/Eggs/White Fish
Bones/Eel/Oyster/Scallop/Pork/

Herbs – Thyme/Bay Leaves/Coriander/Mint/Sheep
Sorrel/Bittercress/Wood Sorrel/Wild Pea/Nasturtium

Flowers –Forget Me Not/Brassica/Coltsfoot/Calendula/
Cavolo Nero/Viola

Vegetables –
Carrots/Onions/Celery/Shallots/Cauliflower/Ginger/

Three Corner Leeks/Pak Choy/Asparagus
Garlic/Celeriac/Seaweed/Pea/Broad Bean/ Sprouting
Broccoli/Pea Shoots/Rhubarb

Dairy – Double Cream/Organic Full Fat
Milk/Butter/Cheese/Yoghurt

Alcohol- Red Wine/White Wine/Port

Vinegars – Distilled Vinegar/Chardonay Vinegar/Pedro
Ximenez

Nuts – Walnut

Grains & Seeds – Rye/Wild Black Rice/Black Sesame
Seed

Fruits – Lemons/Apples/Raspberry/Mango/Chilli

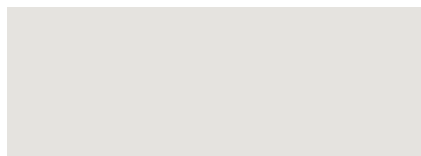
Spices – Black Peppercorns/Alexandar Seeds/Fennel
Seeds/Star Anise/Espellette/White Peppercorns/Juniper
Berries/Salt

Fungi –Shitake/Morel

Chocolate – Cocoa Barry

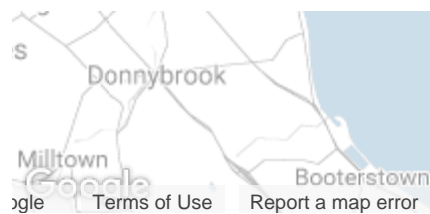
Oils – Olive Oil/Sunflower/Rapeseed/Vegetable

HERON & GREY



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