


2017

## Deanes Epic Sixty Pound Menu 2017

Deanes Epic

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# E | I | P | I | C

CHEF Danni Barry

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SIXTY POUNDS

Asparagus & bacon

Chicken, wild garlic, toast

Dill cured salmon, linseed

Bread, Abernethy butter

Warm salad of lobster & langoustine, kohlrabi, buttermilk dressing

Barbecued monkfish, grilled cabbage, mussel cream

Baked heritage potato, lovage butter, spring onions & cheddar

Mourne Mountain lamb, Jerusalem artichokes & black garlic

Frozen lemon curd, mascarpone & iced sorrel

Chocolate & coffee cream, passionfruit



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