



MUSTARD SEED

Asparagus



Brown butter, smoked peas, pistachio, puffs, red onion and green tea

Pork



Green apple, toasted almond and blossom

Mackerel



Beetroot cured, yellow carrot, fennel and passion fruit

Chicken



Violet artichoke, scallion, Jerusalem artichoke and smoked olive oil bubble

Octopus



Terrine, sweet potato, orange, coconut, and pumpkin seeds oil



Soup



Tomato and smoked paprika

Salad

Organic leaves, tomato, and mushroom consommé dressing

Sorbet

Kumquat and ginger tea



Seabass



Scallop prawns, curry bisque foam, girolles, chicken skin and truffles.

Monkfish



Salty fingers, wasabi, clams, caviar, butter milk and alexandres oil

King Oyster Mushroom



Hazelnut milk, coffee, mushroom ketchup, kumquat and liquorice

Lamb



Roast garlic, tapioca, seaweed, yoghurt and courgettes

Beef



Irish, Pat-Barry fillet, garlic milk, mousseline onion, mushroom and leek tart, swede



Desserts - Milseog

Tea/Coffee

4 Course Classic Menu

Please note that all our dishes are prepared-to-order and contain allergens.