



Spring Tasting

Menu
Thursday To Saturday

Tasting Menu €75PP

Wine Pairing €48PP

Amuse Bouche

(3,6)

Shrimp Cocktail

(5,7,8,11)

French 75. Petit le Brun Champagne, Method & Madness Gin, Lemon

Agnolotti

Buffalo Ricotta, Beurre Noisette, Almond, Wild Garlic (1,4,5,6)

Albarino, La Bàscula, Rias Baixis Spain, 2018

Sorbet

56° Beef

Asparagus, Radish, Jus (7,10,11)

Chateanueuf du Pape Blend Syrah, Chateau d Angles, La Clape, 2015

OR

Pan Seared John Dory

Courgette, Saffron Nage (3,7,8,9,10,11)

Chardonnay, Macon Lugny, Burgundy, 2017

Dessert

Tiramisu (1,5,6)

Smore Baileys. Signature Digestif Cocktail

Tea / Coffee & Petit Fours (1,4,5,6,7,11)

A 15% Service Charge Applies

This Menu Is Available To The Complete Table Only

Allergen Information: 1. Gluten 2. Peanuts 3. Fish 4. Tree Nuts 5. Eggs 6. Milk 7. Soya 8. Crustacean shellfish 9. Molluscs 10. Celery
11. Sulphites 12. Lupin 13. Mustard 14. Sesame seeds

Executive Head Chef Greg Budzyn
#gregbudzyn



Spring A la Carte

Menu

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To Start

Spring Soup (Changes Daily) (6,7,10) €9.50
Served With Home Made Bread (1,5,6,7)

Ocean View House Salad €13.50 (6,7,11,13)
Market Leaves, St Tola Feta Style Cheese, Olives, Elderflower Dressing

Duck Foie Gras (1,5,6,7,11) €17.50
Smoked Pineapple, Chocolate, Brioche

Ravioli (1,4,5,6,8) €15.95
Buffalo Ricotta, Atlantic Shrimp, Fermented Lemon

For Main

56° Beef (7,10,11) €35.00
Asparagus, Radish, Jus

Pan Seared John Dory (3,7,8,9,10,11) €35.00
Courgette, Saffron Nage

Chicken Char Curry (1,7,13) €30.00
Rice Chip, Charred Pineapple, Pak Choi

Risotto (6,7,10,11) €30.00
Pea, Rocket, Parmesan

Dessert

Tiramisu (1,5,6) €10.00
Chocolate, Espresso, Sponge

Shades Of Grey (5,6,14) €10.00
Meringue, Berries, Clotted Cream

Chocolate Delice Cake (1,5,6,7) €10.00
Chocolate Sponge, Ricotta Cream Cheese

Cheese Board (1,4,6,11,14) €12.95
Selection Of Cheese, Chutney, Cheese Crackers

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