Early Spring

69 euro

Dubliner Cheese, Truffle, Air Dried Ham

Bluefin Tuna, Ponzu, Sesame, Nori

 Dooncastle Oyster, Hot Sauce

Crab, Apple, Radish, Croustade

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Duck Liver

Rhubarb, Gingerbread

Scallop

Green Curry, Pork Fat, Fingerlime

Turbot

Roast Chicken, Morel, Asparagus, Ramsons

Lamb

Boulangiere Potato

Sorrel

White Chocolate, Woodruff

Rhubarb & Custard

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Lemon Cake

Chocolate Fondant

Blackberry Pate de Fruits

Food – Nathan Hindmarsh, Gabriella Torres, Lise Aubry and Nathan Crawford

Wine – Fergal Guiney

Please note a gratuity of 10% is applied to your final bill and distributed entirely amongst everyone cooking and serving you.

Cocktails

Westpresso Martini

Espresso, Licor 43, Valrhona Chocolate

15

Elderflower Sour

Micil Gin, Foraged Elderflower Shrub, Lemon

16

Coldest in the West

Grey Goose, Vermouth, Boozy Olive

19

There’s Something About Mary

Belverdere, Tomato Consomme, Olive Oil, Fino, Tabasco, Spices

15

Lower Westside

Red Breast 12yr, Sweet Vermouth, Fino, Cherry

16

The Wine Experience

Trust Us – The Chef & Sommelier

Create the very best dining experience by placing your wine choice in our

Sommelier’s hands. We will choose some cracking glasses of wine

to complement your menu.

Premium Wine Selection

55 euro

Sommelier’s Cellar Selection

90 euro





