



Taste of Waterford

STARTER

Dungarvan Oyster in Tempura (€14.50)

Black Cracker, Cucumber Bonbon, Jerusalem Artichoke (1, 2, 7, 14)

Le Garden (€14.50)

Waterford Vegetables Garden, Tomato Consommé, Beetroot Crisp

Broccoli Velouté (€12.00)

Smoked Haddock & Pancetta (5,7,14)

Scallops & Earthy Caviar (€14.50)

Scallops, Beluga Lentils, Roe Powder, Ficoide (2, 5, 14)

Lobster Ravioli (€14.50)

Lobster Bisque, Wasabi Peas, 7 Japanese Spices (1, 2, 7, 8, 11, 12, 13)

MAIN COURSES

Fillet of Beef (€38.00) *

Wild Spinach, Frech Onion from our Garden, Roasted Baby Turnip, Beef Jus (12, 13)

Local Lamb (€34.00)

Compress Comeragh Lamb, Heritage Carrots in Textures, Carrot Purée, Roasted Lamb Jus (7, 12)

Sweet & Sour Duck (€32.00)

Free Range Comeragh Duck Breast with Confit Beetroot & Cherry (12, 13)

Poached Monkfish (€32.00)

Grantstown Tomato Carpaccio, Herbal Tea Fish Consommé (5, 14)

Tom Cleary's Beetroot Tartar (€29.00)

Romesco Sauce, Tartar Emulsion, Roasted Pak Choi, Potato Crisp (3, 6, 8, 9, 10)

*3-Courses: €60.00 per person *(€5 Beef Supplement)*

Including Sorbet & Dessert

Accompanied by Chef's Choice of Potato & Vegetables.

Side Orders

Seasonal Vegetable ⁽⁷⁾ € 4.00

Side Salad ⁽¹⁰⁾ € 4.00

French Fries ⁽¹⁾ € 4.00

***GFOA: Gluten Free Option Available, Please Advise Server**

Allergens 1. Cereals containing gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soybeans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard.
11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs.