

Early Spring
69 euro

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

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

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
Belvedere, Tomato Consomme, Olive Oil, Fino,
Tabasco, Spices
15

Lower Westside
Red Breast 12yr, Sweet Vermouth, Fino, Cherry
16

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

Wine – Fergal Guiney



