

*Every flavour deserves
its moment to bloom
and every bloom
deserves a glass of champagne.*



Bubbles & Bites

To elevate your dining experience, our Sommelier has thoughtfully selected a Champagne to complement these dishes

Monkfish Ceviche 16.⁰⁰
with Grapefruit, Wakame and Shaved Radish (4, 12)
✦ Ruinart Blanc de Blanc 45.⁰⁰

Rossmore West Cork Oyster 24.⁰⁰
Served with Shallot Mignonette and Brown Soda Bread (1, 12, 14)
✦ Lanson Le Rosé 28.⁰⁰

Chicken Liver Parfait 15.⁰⁰
Served with Crispy Brioche and Pickled Shallots (1,3,7)
✦ Lanson White Label Sec 32.⁰⁰

Arancini of Garryhinch Mushrooms 16.⁰⁰
with Black Truffle (1,3,7,9)
✦ Lanson Père Et Fils Brut 24.⁰⁰

10g Oscietra Caviar Imperial 80.⁰⁰
with Chive Blinis and Crème Fraîche (1,2,7)
✦ Lanson Rose 28.⁰⁰

Slow-cooked Braised West Cork Beef Bon Bons 16.⁰⁰
Served with Smoked Onion Mayonnaise and Local Cress. (1,3,7,9)
✦ Billecart-Salmon Rosé 35.⁰⁰

Seafood Platter 28.⁰⁰
Ballycotton Smoked Salmon, West Cork Crab,
Hot Smoked Salmon, Fresh Water Prawns in Marie Rose Sauce,
Irish Rock Oyster, Smoked Mackerel and
Hayfield Manor Soda Bread (1,3,4,7,12,14)
✦ Dom Pérignon Brut 2012/2013 120.⁰⁰

Parmesan and Truffle Fries 10.⁵⁰
Freshly Shaved Truffle, Parmesan and Truffle Oil (1,7)
✦ Bollinger “Spécial Cuvée” Brut N/V 1829 35.⁰⁰

DESSERTS

Dark Chocolate & Coffee Delice 14.⁵⁰
Baumkuchen, Chocolate Shortbread, Capuccinno Gel
& Espresso Ice Cream
(13,7,8)

Citrus Cheesecake 14.⁰⁰
Biscuit Crumb Base with Puff Pastry Layered, Plum Compote
Lemon Sorbet
(1,3,7)

Warm Traditional Malva Pudding 14.⁰⁰
Pineapple and Mango Compote, Mango Gel
Crème Anglaise & Vanilla Ice Cream with Fritelle
(1,3,7)

Selection of Irish Cheese 15.⁵⁰
Red Onion Chutney, Vintage Mature Cheddar,
Gubbeen Smoked Carrigaline, Brie and Cashel Blue
(1,3,7,12)

*For pairings with your dessert
please ask one of our team members.*



Champagne glasses are served as 125ml. Vintages may be subject to change without notice.

Allergens: Gluten(1), Crustaceans(2), Eggs(3), Fish(4), Peanuts(5), Soybeans(6), Dairy(7), Nuts(8), Celery(9), Mustard(10),
Sesame Seeds(11), Sulphur(12), Lupin(13), Molluscs(14)
(vg = vegan)