



TANKARDSTOWN

“There is no sincerer love than the love of food – GBS”
Entirely Tankardstown Tasting Menu

Amouse Bouche

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Homemade selection of Breads and Estate Butter

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Clogherhead Lobster, Estate Rhubarb, Tomato, Bisque

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Olive Pork Fillet, Aubergine, Chorizo, Barley Crisp

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Granita

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Steamed Halibut, Kohlrabi, Lovage, Estate Peas

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28 Day Dry Aged Beef, Nettle, Oyster Mushroom, Black Truffle, Marrow Jus

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Velvet Cloud Yoghurt Panna Cotta, Gooseberry, Gorse flower Ice-cream

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Selection of Irish Artisan Cheeses, Parmesan Crisp, Estate Quince Jelly

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Petite Fours

€70 per person

Suppliers: All Irish, seasonally and where possible, locally sourced. Beef 100% Irish. **Head Chef:** Janos Sarkozi
All dietary requirements can be catered to and a list of Allergens is available, please ask a member of Staff for assistance.

Allergens: 1. Cereals; 2. Crustaceans; 3. Eggs; 4. Fish; 5. Peanuts; 6. Soybeans; 7. Milk; 8. Nuts; 9. Celery; 10. Mustard; 11. Sesame seeds; 12. Sulphates; 13. Lupin; 14. Molluscs