

## CHEF'S TABLE

Welcome to the Autumn Edition  
of Chef Marcin's Tasting Menu



### Roasted Cauliflower Velouté

Cider Foam, Black Truffle.

Allergens: 7,9.



### Homemade Breads

Kale Pesto, Homemade Beetroot  
Achill Sea Salt Butter.

Allergens: 1,3,7,8 (pistachio, pine nuts)



### Baked Lissadell Oyster

Pearl Onions, Curry Parsnip Crisp.

Allergens: 2,7.



### Local Pan Fried Venison Saddle

Blackberry Jus, Caramelised Carrot,  
Pomme Puree, Bacon Foam.

Allergens: 1,7,9,10,12.



### Salad of Autumn Vegetables

Goats curd from Bluebell Falls and cobnuts

Allergens: 7,8(hazelnuts),9,10.



### Pan Fried Atlantic Halibut

Landed in Donegal, Capers Citrus Butter,  
Kale Crisps, Mint Pea Puree.

Allergens: 4,7,9,10,12.



### Green Tea Poached Pear

Served in a Chocolate Mold and topped with  
White Chocolate Sauce, Almond Garnish.

Allergens: 1/3/7/8(almonds).

OR

### Sweet Potato Fig Tart

Honeycomb Ice Cream

Allergens: 1,3,7.

---

#### ALLERGENS

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustards
11. Sesame Seeds
12. Sulphur Dioxide & Sulphites
13. Lupin
14. Mollusks