

Templegall Cheese Biscuit

Soured Onion, Midleton Whiskey

Ballycotton Stone Crab

Buckwheat Croustade, Preserved Garden Citrus, Smoked Roe

Aged Beef from Shanagarry

Tartare, Red Pepper Casing, Kanzuri, Yuzu Kosho

Goatsbridge Farm Trout

Carotte Des Sables, Young Ginger, Katsuobushi, Sake Washed Roe

Bavarois of Rossmore Oyster

Green Apple & Celery Vinaigrette, Shiso, N25 Kaluga Caviar

Citrus Cured Hamachi

Shiitake Dashi, Garden Turnip, Kaffir Lime

Line Caught Wild Sea Bass

Irish Mussel, Ballycotton Kombu, Vin Jaune, Black Winter Truffle

Dry Aged Skeaghanore Duck

Smoked Beetroot, Black Garlic, Sauce Albufera

Wild Irish Blackberry

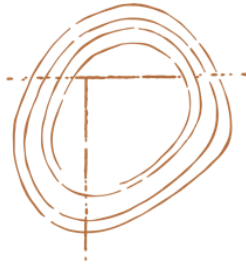
Sheeps Yogurt, Castlemartyr Honey, Rhubarb Root, Lemon Verbena

Valrhona Tulukalum Chocolate

Brown Butter, Koji Caramel, Jerusalem Artichoke

Mignardises

*Chestnut Honey Madeleines, Canelé de Bordeaux,
Killahora Orchard Apple Tarte Tatin, Roasted Yeast & Vanilla Macaron,
Chocolate Choux Croustillant with Pistachio Praline*



We hope you had a wonderful experience!

Chef Lewis Barker & Team Terre

