

Across the Pond: A Menu of Ireland

SNACKS

Soda Bread smoked trout, dill crème fraîche

> Barmbrack dublin cheddar, piccalilli

> > Shrimp Cocktail cucumber, lemon

FIRST COURSE

Chatham Oysters apple granita, pear, black olive

SECOND COURSE

Roasted Black Bass cabbage, peas, tarragon, irish butter

MAIN COURSE

Corned Beef celeriac purée, bone marrow, colcannon

DESSERT

Milk Chocolate irish bailey's and hazelnut

By Chef James Hackney & Chef Frans Braamse March 17th & 18th, 2023