
THE COVE

CHICKEN SKIN WALDORF
Pannier, Champagne Brut, France

LOCAL CHESTNUT BREA ●●
Chestnut spread

BALLYCOTTON MACKEREL ●
Bone Broth| Bonito| Granny Smith
Te Pa, Pinot Gris, New Zealand

WILD MUSHROOM RISSOTTO ●●
Pickled & Roasted Mushrooms| Lemon
Terranoble Reserva Pinot Noir, Chile

GOATSBRIDGE TROUT ●●
Cauliflower| Citrus| Kale
Ameztoi, Rubentis, Spai

GUBBEEN RAVIOLI ●
White Onion| Thyme
Tenuta del Meriggio, Greco di Tufo, Italy

PASSIONFRUIT GRANITA●

MONKFISH ●
White wine| Confit Leek| Dill| Oscietra Caviar
Domaine des Espiers, Côtes du Rhône, France

ANDARL FARM PORK NECK ●●
Kimchi| Williams Pear| Jus
Baron de Ley Tres Vinas White Rioja Reserva, Spain

LEMONGRASS MOUSSE ●●
Peach| Lemon| Hazelnut
Hexamer Riseling Auslese, Germany

OPTIONAL CHEESE COURSE €10

● 5 Course Tasting Menu - €75
Wine pairing 5 Course - €55

● 9 Course Tasting Menu - €125
Wine pairing 9 course - €75

The tasting menu contains the following 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. Sulphites 13. Lupin 14. Molluscs