



## An Organic & Wild Food Tasting Menu The Wine and Drinks Pairing

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### To Start

Macreddin Village Organic Kir Royal

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### From the Farm and the Wood

Macreddin Village Organic Bakery:  
Sourdough, Wild Garlic Pesto, Butter

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### From the Farm

Our 90 Minute Old Cheese, Oat Flake Tuile, Rapeseed Oil  
Villa Teresa, Organic Pinot Grigio 2022, Italy

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### From the Sea

Wild Scallops

Yalumba, Organic Chardonnay 2022, Australia

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### From the Farm

Wicklow Lamb

Familia Pacheco Monastrell, Organic Syrah 2022, Spain

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### From the Fields

Pickled Blueberry Lollipop

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### From the Farm

Potato Dumpling, Organic Mushroom  
Rubicone IGT, Organic Trebbiano Biologico 2022, Italy

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### From the Sea

Wild Squid

Walnut Block, Sauvignon Blanc 2023, New Zealand

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### From the Wood

Wild Sika

Conde Valdemar Crianza, Tempranillo 2019, Spain

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### From the Farm and the Wood

Pine Vodka Panna Cotta

Disznóko, Tokaji Furmint, Late Harvest 2020, Hungary

Please make our Crew aware of any allergies you may have at every stage of ordering

*Seafoods - Farmfoods - Wildfoods*  
AN IRISH FOOD STORY SINCE 1988

Tasting Menu €100  
Wine Pairing €48

