

the
crafty
vintner
Seasons

Seasonal Tasting Menu

Goats Cheese Panna Cotta

Beetroot, candied walnuts, crisp bread

Emma Marris, Sauvignon Blanc, New Zealand



Seared Scallops

Smoked Celeriac, apple, hazelnut

Bogle Family Vineyards Chardonnay, California, USA



Mushroom Parfait

Wild mushrooms, black truffle oil, crispy leeks

Domaine Regnard Mercurey, Bourgogne, France



Duck Breast

Cherry, Duck leg croquettes, jus

Allegrini, Valpolicella, Veneto, Italy



Cheese

Cashel Blue, Gubbeen, seasonal chutney, biscuits

Sichel Sauternes, France

5 Course £40
Wine Pairing £25



Local Suppliers:

Fish: Keenan Seafood / Vegetables: Eglantine Farm / Dairy: Drayne's Farm

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS