

the crafty vintner

Seasons

Seasonal Cocktail

Apple Butter Old-Fashioned 12
Makers Mark Bourbon, orange bitters,
apple butter, cinnamon & rosemary

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



Confit Duck Leg
White bean & Toulouse sausage cassoulet

Poggio Civetta, Chianti Classico, Vendemmia, 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