

# *Byerley Turk Irish Tasting Menu*

*Toon's Bridge Cork, Buffalo Mozzarella with Bloody Mary Jelly & Basil Oil*

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*Tasting of Wild Irish Shellfish from East & West Coasts with Home Preserved  
Mango & Vanilla Chutney & Sea Air Foam*

*Pat Clarke's Locally Grown Red & White Carrot Plate*

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*Breast of Fermanagh Reared Squab Pigeon with & Homemade Peanut Butter Ice Cream*

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*Slow Cooked Heffernan's Locally Bred Pork Belly with Devils on Horseback Caramelised Granny  
Smith Apple & Crispy Crackling*

*River Liffey Rod Caught Straffan Estate Rainbow Trout with New Season Garden Peas, Broad  
Beans, Fresh Morels & Wild Nettle Puree*

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*The Victorian Garden Bay Leaf Tree Panna Cotta*

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*New Season Southeast Strawberries with Fresh Thick Vanilla  
Custard, Sable Biscuit & Imperial Champagne Jelly*

*Selection of Fresh & Matured Irish Cheese with Raisin Chutney & Crackers*

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*Handmade Chocolate's  
Selection of Traditional, Fruit or Herbal Tea and  
Freshly Ground Bean Coffee*