

## **Amuse Bouche**

### **Taste of the Wild Atlantic Way**

Pan seared Lemon Buttered Scallop, Kattaifi langoustine Prawn, Fish Cake Bon Bon, Streedagh beach fried Carrigeen Moss and saffron aioli, basil oil

### **Duck Trio**

Duck liver pate, sliced smoked duck breast, shredded duck leg cigar, red onion marmalade, poached pear pieces, red cabbage and beetroot puree, ciabatta crisp, pistachio basil ice cream cone

### **Sorbet**

### **When the Boat Comes In**

Locally sourced market fish hand picked by Anthony

### **Beef Medallion**

Beef Medalion, truffle, parmesan creamy crispy bacon mash, baby spinach, sauteed chorizo topped with caramelized grilled onion, red wine jus

### **The Apple Doesn't Fall Far From The Tree**

Milk chocolate tree, candy floss, dusting of honeycomb, with luxury apple, creamy apple whip, caramelised cinnamon, apple tatin, moist corn financier, enriched with seed creme, finished with white chocolate

### **Irish Cheese Tasting Plate**

# Eala Bhán

## 8 Course Delicate Tasting Menu

€95 per person

### List Of Suppliers:

Kelly's of Newport, Co. Mayo / Sligo Bay Lobster  
Sherlocks Of Tubbercurry Meat / ATU Sligo Farmers Market  
Brendan Feeney Pork & Bacon, Rosses Point, Sligo  
Lets Organic Centre, Sligo / Bluebell Falls Cheese, Cork  
Dozios Cheese, Mayo / Achill Sea Salt, Mayo  
Albatross Fish, Killybegs / BD Foods, Monaghan  
Barry John, Cavan

