

OX

8-course tasting menu, meet the chef and kitchen tour
£70 per person, optional wine pairing £40 per person

Pea, foie gras, verbena

Gougère, Coolattin cheddar, beer

Sourdough, Cuinneog butter

Gazpacho, tomato, basil, lobster

Rosé, 2017, Sebestyén Csaba, 12% Hungary

Smoked rose veal, artichoke, burrata, broad beans

Petritis, 2017, Xynisteri, 13.5% Cyprus

Cauliflower 'risotto', girolles, summer truffle, elderflower vinegar

Hirsute, 2018, Les Équilibristes, 13% Périgord

Monkfish, beurre blanc, courgette flower, dulce

Quinta de la Rosa, 2017, 13% Portugal

Mourne mountain lamb, miso, smoked potato, sprouting broccoli

Montepulciano D'Abruzzo, 2016, Fara, 13.5% Italy

St. Kevin Brie, Boyne Valley Blue, Cáis na Tíre

Chocolate mint

Strawberry, mascarpone parfait, lime, vanilla, sorrel
Symphonie de Novembre, 2014, Domaine Cauhapé, 14% Jurançon



Salted caramel, chocolate, redcurrant, passion fruit