



THE DEERSTONE

TASTING MENU

Purée of roasted cauliflower soup

~

Salad of baked pears, Cashel blue, pecan & rocket

~

Grilled Irish rack of lamb with honeyed parsnips and thyme. Celeriac puree and Demi glacé

~

Chocolate ganache, spiced apple & pistachio ice cream. Toasted pistachio crumb



THE DEERSTONE

TASTING MENU

Fennel & artichoke soup scented with truffle & gorse petals

~

Burrata & grilled peaches with our house baby greens & pickled veggies (Parma optional)

~

Grilled loin of local venison with roasted new potatoes, asparagus in a stock reduction with plum, thyme & wine

~

Spiced flourless chocolate cake with candied ginger & pistachio ice cream





THE DEERSTONE

TASTING MENU

*Purée of asparagus soup with grilled asparagus
& roasted garlic oil*

~

*Dublin Bay prawns grilled & drizzled in herby
butter & zest*

~

*Catch of the day with new potatoes, tenderstem
broccoli & herby hollandaise, finished with
Achill Island smoked sea salt*

~

*Summer stone fruit tartlets with ginger crème
anglaise & pistachio ice cream*



THE DEERSTONE

TASTING MENU

*Summer soup made with our homegrown
ingredients*

~

*Grilled goats cheese & beetroot, tender baby
greens with herb oil & harissa drizzle*

~

*Spice rubbed skirt steak, grilled with tenderstem
& chimmichurri*

~

*Baked cheesecake with summer fruit & spiced
ginger creme anglaise*

