



THE DEERSTONE

T A S T I N G M E N U

Purée of roasted cauliflower soup

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Salad of baked pears, Cashel blue, pecan & rocket

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

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



THE DEERSTONE

T A S T I N G M E N U

Fennel & artichoke soup scented with truffle & gorse petals

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

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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

T A S T I N G M E N U

Purée of asparagus soup with grilled asparagus & roasted garlic oil

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Dublin Bay prawns grilled & drizzled in herby butter & zest

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

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



THE DEERSTONE

T A S T I N G M E N U

Summer soup made with our homegrown ingredients

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

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Spice rubbed skirt steak, grilled with tenderstem & chimmichurri

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Baked cheesecake with summer fruit & spiced ginger creme englaise

