



THE
PEREGRINE

8 Course Tasting Menu

€85

Tartlet of Kilcummin Broccoli,
*Cream, Fermented Broccoli, Squid Ink Pillow,
Scallop Coral Trout Caviar, Hazelnuts*

Seaweed Cured John Dory
Pressed Kefir, Cromane Oyster

Loin of Killarney Sika Deer
Black Curry, Glazed Shallot, Sloe Gin & Juniper Jus

Loin of Atlantic Cod
Crab Mousse

Granny Smith Apple Granita
Gorse Flower Cream

Miso Glazed Thornhill Duck Breast
Spiced Jus

Valrhona Guanaja Chocolate Crémeux
Hazelnut, Bailey, Cocoa Pulp Sorbet

Beara Blue Cheese,
Honeycomb, Pickled Walnuts

**Allergen Information Available on Request*