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Menus of the 21st Century


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2017

Chapter One Chef's Table Tasting Menu 2017

Chapter One

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Recommended Citation

Chapter One, "Chapter One Chef's Table Tasting Menu 2017" (2017). *Menus of the 21st Century*. 154.
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CHAPTER ONE

THE RESTAURANT THE FOOD THE CHEF'S TABLE
PRIVATE DINING PRE THEATRE

CHEF'S TABLE TASTING

GALLERY

FOUR COURSE
DINNER

TASTING MENU

LUNCH MENU
TASTING

SET LUNCH MENU

VEGETARIAN MENU

CHEF'S TABLE
TASTING

GROUP MENU

WINE & DRINKS LIST

CHRISTMAS MENUS
2016

BOOK A TABLE



**KITCHEN (Chef's) TABLE (Sample Menu-
Minimum of 4, max of 6 people)**

Japanese pearl tapioca with St Tola goat's cheese,
organic spinach, mushroom juice and Irish shiitake

Laurent Perrier, Brut NV

**Charred cured mackerel and poached Carlingford
oysters** with apple and lovage dressing and oyster
cream

Heinz W, Gruner Veltliner, Kamptal 2015

Wood pigeon terrine with pickled damsons and
mirabelles, foie gras parfait and warm brioche

Maretti, Langhe Rosso, Barbera/Nebbiolo DOC 2013

Mulloy's smoked haddock with fermented
horseradish and cauliflower, lindi black pepper, pickled

red dulse and scallop

Oremus 'Mandolas' Dry Tokaji 2012

Pig's tail stuffed with Fingal Ferguson's bacon and lobster, basil purée and mustard fruits

Muhr van der Niepoort, Cuvee Vom Berg, Carnuntum 2013

Sika venison with salt baked parsnip and poached quince, elderberries and chocolate

Condado de Haza, Ribera del Duero Crianza 2012

Warm 64% felcor chocolate with malted stout ice cream, bourbon and charcoal crumb.

Mouchão, Vinho Licoroso, Alentejo 2009

Tea/Coffee – Petit Fours

Menu €100.00

Matching wines €50/Reserve Cellar selection €75.00

TWITTER FEED

Pre Theatre Tuesday to Saturday 5.30pm-5.45pm (tables
required back by 7.30pm)

Barabara Corsico - restaurant
interior