

## Róisín Curley Wine Evening

Wednesday 6th November
An evening with Irish winemaker Róisín Curley MW and her wines

Aligoté Róisín Curley 2022 Carlingford Rock Oyster, Yuzu Ponzu

Chardonnay, Róisín Curley Beaune Blanc 2022
Miso glazed Kilkeel scallops, Shimeji mushroom, soy & ginger, toasted sesame seeds

Pinot Noir, Róisín Curley, Beaune Rouge 2022 Herb crusted Wicklow lamb rack, confit potato, parsnip, braised red cabbage & red wine jus

Pinot Noir, Róisín Curley, Beaune 1er Cru 'Les Blanches Fleurs' 2022 Beef fillet Bourguignon, croquette potato

Pinot Noir, Róisín Curley, Nuits-Saint-Georges 'La Petite Charmotte' 2022 Irish cheese plate: Époisses, Coolattin Mature Cheddar, Boyne Valley Blue cheese, Fruit chutney, oat biscuits, truffle honey & black grapes

Chocolate Petit Fours - Selection of tea and coffee



We strive to source all of our fish and seafood from sustainable sources. All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For guests with special dietary requirements or allergies, please ask your server for our allergen reference book.