

# McLoughlin's Restaurant



Our restaurant tasting menu gives our very talented and dedicated kitchen team the opportunity to showcase their skills and experience, using the very best of local Irish produce, to create contemporary, modern and imaginative dishes. Under the guidance of head chef Michael Kavanagh, his team of Ger McCarthy, Amy Dunne and Oana Christian, will each week create a seasonal, ethically sourced menu, highlighting the best the region has to offer.



## Tasting Menu

### Amuse bouche

Coronation chicken, mango chutney gel.

### Breads

Guinness bread, fermented herb butter

### Starter

Ham hock crubeen, remoulade, tamarind & vinegar sauce

### Soup

Truffle and celeriac, candied walnuts

### Seafood

Dublin bay white crab and apple risotto

### Meat

Venison shank, cavolo nero, black berry, pomme anna

### Dessert

Chocolate, honeycomb and whiskey parfait

### Petit Fours

**€60 per person**



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## Suggested Drinks Pairings

**Pre-Dinner Cocktail**  
Kir

**White Wine**  
Spain: Siglo Blanco

**Red Wine**  
Argentina: Familia Gascon Malbec

**After Dinner Cocktail**  
Brandy Alexander

Our suggested drinks pairings can be added to your meal for €25 per person.

## Our Suppliers

Our Suppliers are carefully selected, based on their adherence to excellence, locality, consistency and ethical work practices.

Game: La Rousse Foods  
Meat: Gahan Meats  
Seafood: Wrights of Marino  
Fruit and Vegetables: Keelings  
Wine: 119 independent wine suppliers

