[Winter 2019](https://www.bastible.com/event1%22%20%5Ct%20%22_self)

Sample menu

For the table

Bastible bread & cultered butter

Spiced pistachio dip & crudités

Saved celeriac, walnuts & lovage

Beef tartare, samphire tempura & bonito vinegar

First course

Pheasant kromeski, heritage carrots & tarragon

Main course

Featherblade of beef, field mushroom, parsnip & white onion

Roasties, winter greens & horseradish cream for the table

Dessert
Warm chocolate cake, passionfruit sorbet & toasted almonds

€45 per person

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Cheese
Cooldaniel raw milk blue cheese, pear chutney & drop scones