



THE PULLMAN

Nibbles

Cream Puff, Salad & Cider

Cured Scallop

Black Truffle, Turnip, Whey
Villa Huesgen, Mosel, Germany, 2022

Celeriac Broth

Agnolotti, Native Irish Shrimp, Tarragon
Belondrade, Quinta Apolonia, Spain, 2022

Wild Irish Turbot

Bell Pepper, Surf Clam, Lime
Zahel Blaufrankisch, Austria, 2019

Wexford Lamb

Broccolini, Labneh, Bottarga
Camin del Priorat, Alvaro Palacios, 2023

Colonel

Rhubarb Sorbet, Vanilla, Redbreast 12

Strawberry and Anise

Fennel, Meringue, Filo
Grand Tokaji, Hungary, 2022

Treats

Blackcurrant Diplome, Citrus Wine Gum

Tasting Menu

€130 per person

Pullman Wine Pairing

€80 per person



THE PULLMAN

Nibbles

Cream Puff, Salad & Cider

Cured Scallop

Black Truffle, Turnip, Whey
Chateau de Beru, “Cotes aux Pretres”, 2022**

Celeriac Broth

Agnolotti, Native Irish Shrimp, Tarragon
Bruno Bienaime, Le Savagnin, 2022**

Wild Irish Turbot

Bell Pepper, Surf Clam, Lime
Bastien Gautheron, Ladoix 1er Cru, “Les Grechons”, 2019**

Wexford Lamb

Broccolini, Labneh, Bottarga
Mario Calleoni, Santa Maria Riserva, 2019**

Colonel

Rhubarb Sorbet, Vanilla, Redbreast 12

Strawberry and Anise

Fennel, Meringue, Filo
Pierre Menard, Cosmos, 2022**

Treats

Blackcurrant Diplome, Citrus Wine Gum

Tasting Menu

€130 per person

Prestige Wine Pairing**

€180 per person