THE PULLMAN

Nibbles

Cheese Puff, Salad & Cider

Cured Yellowtail

Trout Roe, Beetroot, Horseradish

Villa Huesgen, Blauschiefer, Germany, 2022
Fritz Haag, "Juffer", GG, 2021**

Pumpkin Ravioli

Wild Mushroom Broth, Veal Sweetbreads

Dog Point, Section 94, Marlborough, New Zealand, 2020
Skyaasen, Bourgogne, Cote d'Or Blanc, 2023**

Native Irish Turbot

Champagne, Rossini Oscietra Caviar, Vanilla

Jeff Carrell, Languedoc Roussillon, France, 2023
Sugrue, Bonkers, Multi-Vintage**

Fallow Deer

Venison from the Burren, Quince, Kampot Pepper

Cline Cellars, North Coast, USA, 2021
Bruno Bienaime, Le Pinot Noir, 2022**

The Lost Valley Dairy

(Supplement €15.00)

Colonel

Apple, Parsnip, Chili

Strawberry and Anise

Fennel, Meringue, Filo

Grand Tokaji, Hungary, 2022
Kracher, Beernauslese Cuvée, 2021**

Treats

Blackcurrant Cornetto, Chocolate Rosemary, Pistachio Madeleine

Tasting Menu

€130 per person

Pullman Wine Pairing

€80 per person

Prestige Wine Pairing**

€180 per person