

THE
PULLMAN

Nibbles

Cheese Puff, Connemara Oyster

Bonito

Caper & Raisin, Ajo Blanco

Domaine Rene Favre, Petite Arvine, Switzerland, 2023
Marthe Henry, Rully les Maizieres, Côte Chalonnaise, 2023**

Tomato Consommé

Pea Ravioli, Lobster, Lovage

The Marlborist, Grande Sauvignon Blanc, New Zealand, 2023
De Ladoucette Baron L, Pouilly-Fume, France, 2022**

West Cork Turbot

Garden Spinach, Lemon, Pil-Pil

Rais Baixas, Fulget, Mair de Mendoza, Sobre Lais, Albariño, 2024
Belondrade, Y Lurton, Rueda, Spain, 2023**

Achill Island Lamb

Marinated Cucumber, Labneh

Villa Antinori, Reserva, Chianti Classico, Tuscany, Italy, 2022
Château Saint George, Grand-Cru Classé, Côte Pavie, St. Emilion, France, 2017**

Boyne & Lost Valley

(Supplement €15.00)

Colonel

Rhubarb, Vanilla, Redbreast

Cherry & Timut

Sheep Milk, Meringue, Filo

Ventiventi, Lambrusco di Santa Croce, DOC, Italy, 2020
Kracher, Beernauslese, Chardonnay & Riesling, Cuvée, 2021**

Treats

Almond Madeleine, Passionfruit Wine Gum, Dark Chocolate Blueberry

Tasting Menu

€150 per person

Pullman Wine Pairing
€90 per person

Prestige Wine Pairing**
€190 per person