



Our tasting menu offers a marriage of classic cuisine with the bounty of Ireland's evolving terroir, emphasising the changing seasons and our close relationships with local food purveyors. At its heart, The Pullman showcases time-honoured traditions in an elevated yet approachable space where food, drink, and atmosphere combines for a transportive dining experience.

Nibbles

Rockfield Cream Puff, Salad and Cider
(1,3,7,12)

Leeks and Beets

Leeks Hearts, Salt Baked Beetroot from Bullaun and Horseradish
(1,6,7)

Artichoke Broth

Jerusalem Artichoke Ravioli, Homemade Tofu and Lemon Verbena
(1,3,6,7)

Duck Egg

Slow Cooked Duck Egg, Polenta, Champagne Butter Sauce
(1,3,7)

Celeriac and Chard

Roasted Celeriac, Rainbow Chard from Bullaun, Kampot Pepper Sauce
(1,6,7,10,12)

Colonel

Mandarin Sorbet and Micil Gin
(12)

Parsnip and Apple

Sheep's Milk Ice-cream, Arlette
(1,3,7)

Treats

Rhubarb Wine Gums, Dark Chocolate Sorrel
(8)

Tasting Menu

€130 per person

Allergen Codes for Your Information

1 Cereals Containing Gluten, 1a Wheat, 1b Rye, 1c Barley, 1d Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 8a Almond, 8b Hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan Nuts, 8f Brazil, 8g Pistachio, 8h Macadamia, 8i Chestnuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide and Sulphites, 13 Lupin, 14 Molluscs