

# CURE



## NUA IRISH CUISINE

218++ PER PERSON

152++ LIQUID PAIRING

Soda, Stout & Treacle Bread

Kohlrabi | Sour Cream | Sorrel

Potato Crisp Sandwich

Salsify | Bergamot | Moringa

Parsnip | Apple | Onion

King Oyster Mushroom | Samphire | Dill

A Porridge of Grains | Organic Egg Yolk | Cashel Blue Cheese

Colcannon | Smoked Gubbeen Cheese | Spring Onion

Celeriac | Seaweed | Tonburi | 1847

Cabbage | Yeast | Hazelnut

Fraughan Sunday | Bilberry | Sloe

Childhood Memories of Peat

Birchwood | Summer Strawberry | Gortnamona

Tipperary Brie Cheese | Onion | Lavash + 10 Supplement [optional]

Lucky Gold & Chocolate Pot

"Different stages of life will give me different perceptions on cooking.  
But at the heart of every stage, I will link it back to my roots.  
Presenting Cure's new experience - NUA IRISH CUISINE."

- Andrew Walsh

