

CURE

NUA IRISH CUISINE

218++ PER PERSON

152++ LIQUID PAIRING

Soda, Stout & Treacle Bread

Irish Brown Crab | Sour Cream | Sorrel

Potato Crisp Sandwich

Aged Duck Ham | Juniper | Gin

Queen Scallop | Apple | Coral

Gallagher Speciale Oyster | Sapphire | Dill

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

Lobster & Onion Broth | Broad Beans

Potato | Seaweed | Caviar | 1847

Sanchoku Wagyu Striploin (MB 5) | Boxty Potato | Truffle

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 - NUAIRISHCUISINE."

- Andrew Walsh

