**The Beef Experience**

**You’ll be guided the very best of Hereford Prime Beef by our Chef, table side**

**€75**

**€75.00**

**Malbec wine pairing €35**

**BEEF CARPACCIO**

Irish Hereford Prime fillet, crisp shallots, parmesan, truffle oil

Hilario Malbec, Cahors, France 2017



**ROAST BONE MARROW**

Sour dough toast, citrus segments, radish

Malbec La Mascota, Mendoza, Argentina 2018



**Three Cuts of Hereford Prime Sharing Boards**

8oz / 227g Fillet, prime centre cut

9oz / 25 Sirloin, on the bone

12oz / 340g Rib-eye \*World Steak Gold Medal Winner\*

Sharing boards are served with greek salad, Ballymakenny pink fir potatoes, peppercorn brandy cream, dijon & béarnaise

Amancaya, Malbec, Mendoza, Argentina 2017



**IRISH CHEESE SELECTION**

A Few of the amazing cow’s milk cheese Ireland has to offer

Spiced poached pear

Terrazas de los Andes, Mendoza, Argentina 2017