

CURE

NUA IRISH CUISINE 2.0

"SENSE OF IRELAND FESTIVAL"

WELCOME COCKTAIL  DUBLIN SPRITZER


Soda Bread | Stout | Treacle

Irish Whelks | Bergamot | Oxalis 

Potato Crisp Sandwich

Corned Beef | Sunchoke | Tarragon

Irish Salmon | Crème Fraiche | Dill

 BOLNEY CUVÉE ROSÉ, SUSSEX, UNITED KINGDOM

Gallagher Speciale Oyster | Sea Asparagus | Dill

 INIMA KATORGI AVEROFF, METSOSVO, GREECE

Irish Lobster & Onion Broth | Broad Beans


 MISTY COVE, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

Silverhill Farm Duck | Native Berries | Salted Duck Egg

 GIORDANO, PRIMITIVO, PUGLIA, ITALY

Childhood Memories of Peat

Organic Honey Milk | Oatmeal | Raisin

 DOMAINE DES RONCES, MACVIN DU JURA, FRANCE

Grasshopper | Mint Marshmallow

 MINI IRISH COFFEE

"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 - NUA IRISH CUISINE."

Andrew Walsh