



THE YARDLEY INN

RESTAURANT & BAR

1st Course

Steamed Mussels

cider, sofrito, herbs

“Wicklow Woods”

wild botanical gin, cocchi americano,
salted mint rosemary syrup, lemon juice,
cumin bitters

2nd Course

Dublin Lawyer

lobster and crab, whiskey cream sauce, rice

“Glenmalure”

double barrel whiskey, pamplemousse, kummel,
lemon, grapefruit bitters

3rd Course

Seaweed Crusted Lamb

caramelized celery root, black currant sauce

“Lugnaquilla”

pot still whiskey, dolin blanc, casa marisol vermut,
palo cortado sherry, irish oak bitters

4th Course

Ispahan

macaron shell, rose cream, lychee gelee, raspberries

“River Liffey”

rose gin, litchi liqueur, clarified kalamansi,
blackberry syrup, lavender bitters

Bottle Give Away