

THE
TRAITOROUS
TALE

MENU

FIRST COURSE
The Prey's Forage

WILD MUSHROOM & ROASTED GARLIC VELOUTÉ
An earthy, velvety soup of mushrooms and roasted garlic, drizzled with pitch-black truffle oil. Crowned with crispy "spider web" leeks and charred pumpkin seeds, served alongside black-charred sourdough.

SECOND COURSE
Vampire's Kiss

WHIPPED GOAT'S CHEESE & ROASTED
BEETROOT TARTLET

Blood-red roasted beetroots resting on a bed of ghostly whipped goat's cheese inside a crisp, dark pastry shell. Finished with a dramatic, arterial dark-berry reduction.

THIRD COURSE
The Huntsman's Sacrifice

HEARTY IRISH BEEF STEW & PUMPKIN SURPRISE
Tender, slow-braised prime beef chunks, dark winter root vegetables, and weeping baby onions submerged in an abyss of rich, velvety gravy. Finished with a crimson red wine reduction and served over pale, creamy mash.

FOURTH COURSE
Gravedigger's Fresh Soil

CHILLED DARK CHOCOLATE POT DE CRÈME
A rich, pitch-dark chocolate pot layered with crushed chocolate "graveyard dirt," edible wilted blossoms, and a subtle drop of blood-berry drizzle.