

TILLER + GRAIN

SAMPLE DINING MENU €30pp

Includes 1 meat or fish + 2 x grains + 2 x salads

CHOOSE ONE MEAT OR FISH

MEAT

Slow Cooked Spiced Lamb
Shank w/ Red Pepper Butterbean
Hummus & Pomegranates

Marinated Chicken Thighs
w/ Harissa Greek Yoghurt

FISH

Roast Hake w/ Lemon Sumac
Greek Yoghurt & Pickled Radish

BBQ Sea Trout served w/
Saffron Aioli

2 X GRAINS

Herbed Orzo w/
Chiffonade Butterleaf Lettuce
& Candied Pecans

Herbed Freekeh w/
Pickled Squash + Fennel

2 X SALADS

Irish Beetroot w/ Butterbean
Hummus, Feta Cheese,
Pumpkin & Sunflower Brittle.

Red & Green Irish Cabbage,
Heritage Carrots, Irish Kale,
Sesame Seeds, Nori w/ Tangy &
Zesty Yuzu Miso Dressing

NB: All elements are subject to change.

We can also cater for specific dietary requirements | catering@tillerandgrain.ie

TILLER + GRAIN

SAMPLE DINING MENU €38pp

Includes: Focaccia & 2 Dips,
1 Meat or Fish, 2 Grains & 2 Salads

FOCACCIA & DIPS

Homemade Bubbly Oregano
(Herby) Focaccia

CHOOSE TWO DIPS

Greek Olive & Mint Tapenade | Traditional Ethiopian Koch-Kocha
Spinach, Parmesan & Sunflower Seed Pesto | Green Goddess Dressing

CHOOSE ONE MEAT OR FISH

FISH

Roasted Goats Bridge Sea Trout
w/ Pickled rhubarb

Fresh Market Fish 'En Papillote'
w/ Pickled Black Radish

MEAT

Rolled & Stuffed Chicken Thighs w/
House made Red Wine Jus

Slow-Cooked Ethiopian-Spiced Lamb
Shanks w/ Fresh Mint Yoghurt

2 X GRAINS

Farro w/ Kalamata Olives &
Tarragon & Chervil Dressing

Red Rice w/ Homemade
Ponzu & Cumin Dressing, Courgettes
& Radishes.

2 X SALADS

Chervil pickled Kohlrabi, Radish,
Endive & Confit Garlic Crumb

Seasonal Sprout & Savoy
Cabbage Salad w/ Pamesan,
Parsley & Cep Dressing

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TILLER + GRAIN

SAMPLE DINING MENU €48pp

Includes: Focaccia & 2 Dips,
1 Meat or Fish, 2 Grains, 2 Salads, 1 Dessert & Petit Fours

FOCACCIA & DIPS

Homemade Bubbly Oregano (Herby) Focaccia

CHOOSE TWO DIPS

Zhoggiu | Greek Oil w/ Highbank Treacle & Apple Cider Vinaigrette

Walnut & Parmesan Agresto | Whipped Burnt Aubergine & Greek Yoghurt Dip

CHOOSE ONE MEAT OR FISH

FISH

Salt-Baked Sea Trout
w/ Pickled Red Onions

Roast Irish Hake w/
Preserved Lemon & Mint Dressing

MEAT

BBQ Irish Beef Tri-Tip marinated in
Sumo-Miso Dressing w/ pickled chillies -
Med/Med-Rare.

Marinated Salt Aged Roast Chicken w/
Black Garlic Aioli

2 X GRAINS

Carmagne Red Rice
w/ Airfield Spinach, Garden Peas

Quinoa w/ Feta Cheese, Pomegranates, Dried
Cranberries, Irish Granny Smith Apples,
Spinach & Pistachios

2 X SALADS

Fennel Three Ways w/ Pomegranates &
Kohlrabi, Orange & Thyme Oil

BBQ Hussey & Sons Tenderstem Broccoli
w/ Lemon & Harissa Yoghurt

1 X DESSERT

Chocolate & Blood Orange Fondant Tart
w/ Crème Fraiche

Yoghurt & Honey Bavarois,
Blood Orange & Oat Crisp

Brûléed Almond + Cardamon Cake
w/ Rhubarb & White Chocolate Cream

Organic Airfield Sweet Woodruff Panna Cotta
w/ Poached Rhubarb & Brown Butter Crumble

Irish Strawberries w/
Tonka Bean Custard

St. Clements Mousse w/ Honeycomb
& Brown Sugar Streusel

2 X PETIT FOURS

Flourless Chocolate Financiers | Raspberry & Pistachio Friands | Rum & Tonka Bean Truffles

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