



## *Guinness & Food Connoisseur Experience*

*From €200 inc. VAT per person*

Now this is special. An authentic Guinness & food experience for your guests. A hidden gem full of craft, history and intimacy. Take a journey through the Guinness brand and its range of beers paired with a specially selected tasting menu by our Executive Chef. Things are not always black and white once you step through the doors of the Connoisseur Bar.

Discreetly tucked away in a secluded area of the Guinness Storehouse, here we will take you on a journey of the senses, exploring the wonderful world of Guinness & food, through the tastes and traditions four of the most popular Guinness beers.

Opening with a Black Velvet cocktail, our dedicated and knowledgeable beer specialist will then educate guests on the truly exceptional relationship between Guinness & food in debonair and elegant surroundings, whilst a sumptuous multi course meal will be prepared by our Executive Head Chef Justin O'Connor using only the best Irish ingredients.

This is a unique opportunity to explore the rich heritage of our iconic brand and discover why Guinness truly is "MADE OF MORE™".





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Our Executive Chef & Beer specialist will pair courses with a selection of our Guinness Beers including West Indies Porter, Rye Pale Ale, Foreign Extra Stout and Guinness Draught.

## **FIVE COURSE MENU**

€200 inc. VAT per person

Smoked Carlingford oysters with bacon, cabbage & Guinness hollandaise  
Baby gem & blue cheese, pickled beets  
Seared scallop, edamame bean risotto, pork belly crisp & fennel cream  
Irish beef fillet, beef cheek bonbon, dauphinoise potato, vegetable roast, pea puree  
Chocolate dome, Guinness ice cream, hot salted caramel sauce  
Guinness chocolate truffles

## **SEVEN COURSE MENU**

€250 inc. VAT per person

Smoked Carlingford oysters with bacon, cabbage & Guinness hollandaise  
Castletownbere crab, Gubbeen chorizo, saffron aioli  
Gazpacho, heirloom, mozzarella & basil  
Seared scallop, edamame bean risotto, pork belly crisp & fennel cream  
Irish beef fillet, beef cheek bonbon, dauphinoise potato, vegetable roast, pea puree  
Chocolate dome, Guinness ice cream, hot salted caramel sauce  
Guinness chocolate truffles