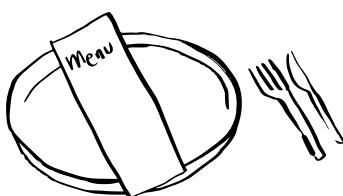


The Pembroke is honored to host an exclusive culinary takeover by Ryan O'Sullivan, champion of Hell's Kitchen Season 22. This limited engagement marks a joyful homecoming for the Cork-born chef, whose journey came full circle from his early days at The Doyle Collection's River Lee in Ireland to achieving global acclaim under Gordon Ramsay. The menu is a narrative of O'Sullivan's evolution, blending the rigorous discipline of world-class kitchens with the warmth of his upbringing. From a delicate lobster raviolo inspired by his mother's home cooking to the veal dish famously hailed by Ramsay as one of the best in the show's history, each course serves as a bridge between nostalgia and modern elegance.

At the heart of this experience is O'Sullivan's philosophy that the most powerful food is rooted in "comfort, community, and connection." Eschewing pretense in favor of ingredient-driven excellence, the evening celebrates the "catch-and-cook" lifestyle of his youth and the Irish tradition of generous hospitality.

To conclude the journey, we present Chef Ryan's rendition of Ramsay's legendary sticky toffee pudding—a playful nod to the high-stakes world of Hell's Kitchen and a testament to the simple joy of a meal done well. We invite you to savor these stories of heritage and craft, where every plate reflects a deep appreciation for the land and the hands that created it.



RYAN O'SULLIVAN

\$135 per person

SNACK PLATE

West Cork 'Gubeen' Cheese Gougéres | Wild Garlic Soubise

Clonakilty Black Pudding Bon Bon | Saint Senan's Orchard Apple Gel,
Spring Nettle

'Ballycotton' Smoked Salmon | Guinness Brown Bread, Horseradish Aioli

SECOND COURSE

Maine Lobster Raviolo | Sauce Américaine, Lemon, Cavolo Nero

Broad Bean Salad | Fine Herbs, Soft Poached Egg, Late Harvest, Cider Vin-aigrette, Crispy Garlic

Ham Hock Terrine | Pickles, Mustard, Grilled Sourdough

THIRD COURSE

Roasted Filet of Veal | Colcannon croquette, caramelized cauliflower purée, white wine parsley espuma

Coddle with Cider | Heritage Pork Chop, Pork Belly, Irish Cider, Root Vegetables Pan Seared Atlantic Halibut Potato Purée, Pickled Seaweed, Dill Oil, Nasturtium

Pan Seared Atlantic Halibut | Potato Purée, Pickled Seaweed, Dill Oil, Nasturtium

FOURTH COURSE

Traditional Sticky Toffee Pudding | Salted Caramel, Butterscotch Sauce, Honeycomb Gelato

Cork Apple Cake | Baileys Ice Cream, Irish Whiskey Caramel

Irish Coffee Crème Brûlée | Treacle Biscotti, Espresso Gel