



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Parmesan Sablé, Whipped Goat Cheese, Beetroot | Rosti, Trout Tartare, Trout Roe
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Kilkeel Crab, Apple, Ginger, Bergamot, Radish

Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

Main Course

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus

Poached Halibut, Smoked Fish Mousse & Morel, Salsify, Black Garlic, Shellfish Sauce

Hand-Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté

Wild Sea Bass, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Capers & Raisin, Sherry Jus, + €20

Dessert / Cheese

Chocolate Mille-Feuille, Mascarpone Ganache, Passion Fruit Jelly, Banana & Miso Sorbet

Lemon Cheesecake, Caramelised Pecans, Pear Sorbet

Vacherin, Cherry Compote, Frangipane, Lemon Ganache, Pecans, Yoghurt & Tonka Bean Ice Cream

Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10