



## **DINNER MENU**

### **Four-Course Menu €98**

#### **Canapés & Breads**

Parmesan Gougère, Coolea Royale, Lemon Gel | Arancini, Truffle Mayo, Saffron  
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

#### **Starter**

Grilled Mackerel, Red Cabbage, Cucumber, White Soy Dressing  
Pearl Barley, Mushroom Duxelles, Ratte Potato, Pickled Shallot  
Kilkeel Crab, Apple, Kohlrabi, Crème Fraîche, Lime, Dill  
Chicken & Ham Hock Terrine, Celeriac, Mustard Seed, Warm Focaccia

#### **Main Course**

Atlantic Hake, Braised Leek, Cauliflower, Alsace Bacon, Smoked Mussels, Tarragon  
Roast Barbary Duck Breast, Swede, Cavolo Nero, Timur Pepper, Duck Jus  
Pan-Fried Wild Monkfish, Courgette, Whipped Ricotta, Charred Red Pepper Sauce  
Pumpkin Risotto, Aged Parmesan, Mascarpone, Chardonnay Vinegar  
Dry-Aged Fillet of Beef, Cep, Caramelised Onion, Rosti Potato, Madeira Jus, + €20

#### **Dessert / Cheese**

Muscovado Custard, Cardamom Diplomat, Cacao Nib Tuile, Blood Orange Sorbet  
Jivara Chocolate Crèmeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet  
Passion Fruit Soufflé, Milk Ice Cream (15 Minutes Préparation)  
Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €10

**Chef Bijay Nepali**