



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel | Croustade, Taramasalata, Smoked Aubergine
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Pan-Seared Scallops, Fennel, Pistachio, Black Truffle, Verjus
San Marzano Tomato, Ricotta, Charred Peach, Basil Sorbet
Seared Foie Gras, Cherry, Candied Hazelnuts, Gooseberry
Lightly Smoked Hamachi, Compressed Kohlrabi, Grapes, Ajo Blanco

Main Course

Roast Barbary Duck Breast, Baby Turnip, Beetroot, Green Olives, Duck Jus
Atlantic Hake, Peas, Samphire, Potatoes, Fermented Baby Gem, Kombu
Hand-Rolled Gnocchi, Girolles, Hispi Cabbage, Linseed, Aged Comté
Poached Monkfish, Courgette, Boudin Noir, Sweet Corn, Fish Consommé
Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Madeira Jus, + €20

Dessert / Cheese

Jivara Crèmeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet
Lemon Panna Cotta, Meringue, Caramelised Pecan, Sudachi Sorbet
Passion Fruit Soufflé, Milk Ice Cream (15 Minutes Préparation)
Elderberry Mousse, Raspberry, White Chocolate Crumble, Lychee Sorbet
Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €10

Chef Bijay Nepali