



DINNER MENU

Canapés

Cais Na Tire Gougère | Parmesan Royale Tart with Caramelised Walnut

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey

Grilled Mackerel, Apple, Cucumber, Horseradish, Dill

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

Scallops, Caramelised Cauliflower, Caper & Raisin, Alsace Bacon, Beurre Noisette

Main Courses

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac

Roast Wicklow Venison, Beetroot, Blackberry, Foie Gras, Venison Jus

Halibut, Sea Buckthorn, Carrot, Sweet Potato, Passion Berry

Fillet of Beef Dry Aged, Braised Cheek, Caramelised Onion, Veal Jus, + €18

Desserts & Cheese

Coffee & Chocolate Mousse, Vanilla Chantilly, Baileys Sauce

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes Preparation

Nutmeg Crème Brûlée with Plum & Madeira Wine Sorbet

Salted Caramel Tart, White Chocolate & Parsnip Ice Cream

Sheridan's Artisan Cheeses x 4, Fig Chutney & Accompaniments, + €8.50

Petit Fours

Salted Caramel Chocolate Truffle | Pâte De Fruits

Side Accompaniment

Ratte Potatoes with Confit Shallot €8, Green Beans with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

€78 Short Menu = Canapés + Breads + Starter + Main Course

€98 Full Menu = Canapés + Breads + Starter + Main Course + Dessert or Cheese + Petit Fours

100% of gratuities are distributed to our staff, 12.5% gratuity is added to tables of 5 or more.
We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.
Allergens menu available on request.