



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Comté 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, Gribiche, Mustard Seeds, 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
Salt-Baked Celeriac, Horseradish, Miso, Brown Butter, Hazelnut
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
Pistachio Parfait, Blackberry, Meringue, Caramel Chocolate Ice Cream
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