



DINNER

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

€98 Full Menu - Canapés + Breads + Starter + Main Course + Dessert + Petit Fours

Canapés

Cais Na Tire Gougère | Black Truffle Arancini

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Artichoke Panna Cotta, Walnuts, Artichoke Caramel, Sunflower Seeds, Sage, White Miso

Torched & Poached Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

Seared Foie Gras, Umeboshi, Pain d'épices, Hibiscus, Parfait, Pedro Ximénez

Pan Fried Scallop, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

Main Courses

Butter Roasted Monkfish, Colombo Butter, Cauliflower Purée, Vadouvan, Vanilla, Roast Cauliflower

Aubergine Caviar, Maitake Mushroom, Yoghurt, Smoked Aubergine Purée, Parsley

Lacquered Pork Fillet, Alsace Bacon, Black Garlic, Salsify, Braised Pork Belly, Smoked Paprika

Black Sole with Scallop Mousse, Green Asparagus, Smoked Eel, Broccoli Purée, Champagne Sauce

Dry Aged Fillet of Beef, Caramelised Onion Purée, Roscoff Onion, Truffle Pomme Anna, Veal Jus, +€9

Desserts & Cheese

Coconut Panna Cotta, Poached Rhubarb, Raspberry Meringue, Rhubarb Sorbet

Valrhona Abinao Chocolate Tart, Honey & Caper Sponge, Caper Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Preparation)

Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, +€8

Petit Fours

Salted Caramel Chocolate Truffle | Vanilla Cheesecake & Citrus Jam Macaron

Side Accompaniment

Roasted Baby Potatoes, Rosemary Salt €8 | Purple Sprouting Broccoli with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

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.