



DINNER

€98

Canapés

Trout Tartlet, Trout Roe, Togarashi | Pomme Soufflé

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Cured Hamachi, Lemon Vinaigrette, Bonito, Fennel

Ratte Potato, Barley, Wild Mushrooms, Hazelnut

Pan Fried Scallops, Truffle, Beurre Noisette, Cauliflower, Chive

Seared Foie Gras, Yuzu, White Miso, Pear, Sesame

Main Courses

Magret Duck Breast, Carrot, Clementine, Almond, Duck Jus

Pan Fried Sea Bass, Celeriac, Dashi Beurre Blanc, Leeks

Parsley Gnocchi, Cavolo Nero, Pine Nuts, Courgette, Capers

Poached Halibut, Smoked Haddock Brandade, Savoy Cabbage, Beurre Blanc

Fillet of Beef Dry Aged, Potato Fondant, Roscoff Onion, Parsnip, Veal Jus, + €18

Desserts & Cheese

Dulcey Mousse, Cocoa Nibs Crumble, Yuzu Jelly, Toffee Sauce, Salted Tuile, Coconut Ice Cream

Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)

Chocolate & Almond Dacquoise, Pomegranate, Baileys Ice Cream

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10

Side Accompaniment

Roasted Baby Potatoes with Bacon & Paprika Espuma, Dukkah €8

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.