



## **DINNER MENU**

### **Four-Course Menu €98**

#### **Canapés & Breads**

Parmesan Sablé, Goat Cheese, Beetroot | Toasted Brioche, Beef Tartare, Daikon, Nori Caviar  
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

#### **Starter**

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil  
Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus  
Kilkeel Crab, Apple, Ginger, Bergamot, Radish  
Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

#### **Main Course**

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus  
Poached Halibut, Smoked Fish Mousse & Morel, Salsify, Black Garlic, Shellfish Sauce  
Hand-Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté  
Atlantic Hake, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce  
Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Capers & Raisin, Sherry Jus, + €20

#### **Dessert / Cheese**

Chocolate Mille-Feuille, Mascarpone Ganache, Passion Fruit Jelly, Banana & Miso Sorbet  
Lemon Cheesecake, Caramelised Pecans, Pear Sorbet  
Vacherin, Cherry Compote, Frangipane, Lemon Ganache, Pecans, Yoghurt & Tonka Bean Ice Cream  
Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)  
Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10