



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
Atlantic Hake, Jerusalem Artichoke, Jersey Royal Potatoes, Fermented Baby Gem, Kombu
Hand-Rolled Gnocchi, Cavolo Nero, Toasted Hazelnut, Spinach, Aged Comté
Wild Turbot, Fèves, Courgette, Smoked Eel, Shellfish Sauce
Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

Dessert / Cheese

Chocolate Tart, Manjari Opaline, Calamansi, Pavana Sorbet
Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)
Lemon Cheesecake, Caramelised Pecan, Sudachi Sorbet
Strawberry Gariguettes, Opalys Mousse, Champagne, Apricot Sorbet
Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €10

Chef Bijay Nepali