



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Parmesan Gougère, Coolea Royale, Lemon Gel | Croustade, Taramasalata, Smoked Aubergine
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Pressed Pork Shoulder, Black Garlic, Shiitake, Sage, Peppercorn Sauce
Blow-Torched Sea Trout, Pickled Cucumber, Dillisk, Beurre Blanc
Cashel Blue Cheese Mousse, Carrot, Pear, Spinach Emulsion, Cashew
Kilkeel Crab, Apple, Kohlrabi, Crème Fraîche, Lime, Dill

Main Course

Atlantic Hake, Braised Leek, Cauliflower, Alsace Bacon, Smoked Mussels, Tarragon
Roast Barbary Duck Breast, Baby Turnip, Beetroot, Poached Plum, Duck Jus
Salt-Baked Celeriac, Horseradish, Miso, Brown Butter, Hazelnut
Wild Poached Monkfish, Courgette, Boudin Noir, Sweet Corn, Fish Consommé
Dry-Aged Fillet of Beef, Cep, Caramelised Onion, Rosti Potato, Madeira Jus, + €20

Dessert / Cheese

Jivara Crémeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet
Passion Fruit Soufflé, Milk Ice Cream (15 Minutes Préparation)
Elderberry Mousse, Raspberry, White Chocolate Crumble, Lychee Sorbet
Vanilla Panna Cotta, Pecan, Earl Grey Gel, Lemon Verbena, Apricot Sorbet
Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, + €10

Chef Bijay Nepali