



DINNER

€98

Canapés

Parmesan Sablé, Whipped Goat Cheese, Beetroot | Rösti, Trout Tartare, Trout Roe

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Poached Salmon, Pea, Pickled Carrot, Cucumber, Nori

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Kilkeel Crab, Apple, Ginger, Bergamot, Radish

Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

Main Courses

Magret Duck Breast & Confit Leg, Swede, Rhubarb, Thyme Jus

Wild Sea Bass, Loire Valley White Asparagus, Clam, Broccoli, Roast Bone Sauce

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

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

Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Caper & Raisin, Sherry Jus, + €20

Desserts & Cheese

Dulcey Mousse, Cocoa Nibs Crumble, 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

Pomme Purée, Chive €8

Tenderstem Broccoli, 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.