



SET DINNER €69

Available for tables 6 or less. Tues to Thurs 5.30 - 9.00pm Fri to Sat 5.30 - 6.45pm

Canapés + Breads + Starter + Main Course + Dessert

Canapés

Black Garlic Miso Gougère | White Truffle Arancini

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Smoked Hamachi, Daikon, Shiro Shoyu, Sanbaizu Jelly, Fennel Vinaigrette

Marinated San Marzano Tomatoes, Basil, Ginger & Tomato Granita

Parmesan Gnocchi, Parsley Sauce, Green Asparagus, Kale

Pan Fried Cod, Courgette, Cauliflower, Dashi

Bergamot Posset, White Chocolate Crumb, Milk Sorbet

PREMIUM DINNER €98

Canapés + Breads + Starter + Main Course + Dessert

Canapés

Black Garlic Miso Gougère | White Truffle Arancini

Sourdough Baguette, Brown Bread, Salted Farmhouse Butter

Crab, Apple, Midori, Avocado, Macadamia

Seared Foie Gras, Mango, Coriander, Madeira Glaze

Scallops Ceviche, Peas, Violet Artichoke, Mint, Burrata Espuma

Roast Pork Fillet, Alsace, Cevennes Onion, Sweet Potato

Black Sole, Loire Valley White Asparagus, Smoked Eel, Sauce Muscadet

Slaney Valley Lamb Rump, Aubergine, Spelt, Bordelaise Sauce

Manjari Chocolate Sacher Cake, Apricot Jam & Apricot Sorbet

Elderflower and Strawberry Swiss Roll, Elderflower Foam, Strawberry Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes

Chef Zhan Sergejev

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.**

*Menu not available at Christmas, Valentine's etc