



LUNCH MENU

Canapé

Cais Na Tire Gougère

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Grilled Mackerel, Apple, Cucumber, Horseradish, Dill

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

Scallops, Caramelised Cauliflower, Capers & Raisin, Alsace Bacon, Beurre Noisette, + €5

Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey, + €5

Main Courses

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac Broth

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Roast Wicklow Venison, Beetroot, Blackberry, Foie Gras, Venison Jus, + €8

Halibut, Sea Buckthorn, Carrot, Sweet Potato, Passion Berry, + €8

Desserts & Cheese

Coffee & Chocolate Mousse, Vanilla Chantilly, Baileys Sauce

Nutmeg Crème Brûlée with Plum & Madeira Wine Sorbet

Passion Fruit & Yuzu Soufflé, Milk Sorbet, 15 minutes Preparation

Salted Caramel Tart, White Chocolate & Parsnip Ice Cream

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Ratte Potatoes with Confit Shallot €8, Green Beans with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

€45 Short Menu = Canapé + Breads + Starter + Main Course

€58 Full Menu = Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

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.