



## LUNCH

**€48 Short Menu** - Canapé + Breads + Starter + Main Course

**€65 Full Menu** - Canapé + Breads + Starter + Main Course + Dessert or Cheese

### Canapé

Trout Tartlet, Trout Roe, Togarashi

### Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### Starters

Cured Hamachi, Lemon Vinaigrette, Bonito, Fennel

Ratte Potato, Barley, Wild Mushrooms, Hazelnut

Seared Scallops, Truffle, Beurre Noisette, Cauliflower, Chive

### Main Courses

Magret Duck Breast, Carrot, Clementine, Almond, Duck Jus

Pan Fried Sea Bass, Celeriac, Dashi Beurre Blanc, Leeks

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

### Desserts & Cheese

Dulcey Mousse, Cocoa Nibs Crumble, Yuzu Jelly, Toffee Sauce, Salted Tuile, Coconut Ice Cream

Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)

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

Side Accompaniment

Roasted Baby Potatoes with 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.