



LUNCH MENU

Three-Course Menu €49 (Canapé & Breads + Starter + Main Course)

Four-Course Menu €65 (Canapé & Breads + Starter + Main Course + Dessert or Cheese)

Canapé & Breads

Parmesan Sablé, Goat Cheese, Beetroot

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil

Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus

Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

Main Course

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus

Hand-Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté

Atlantic Hake, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

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

Dessert / Cheese

Coconut Panna Cota, Coffee Tuile, Baileys Ice Cream

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

Lemon Cheesecake, Caramelised Pecans, Pear Sorbet

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