



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 Gougère, Coolea Royale, Lemon Gel

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Pressed Pork Shoulder, Black Garlic, Shiitake, Sage, Peppercorn Sauce

Blow-Torched Sea Trout, Pickled Cucumber, Dillisk, Beurre Blanc

Cashel Blue Cheese Mousse, Carrot, Pear, Spinach Emulsion, Cashew

Main Course

Atlantic Hake, Braised Leek, Cauliflower, Alsace Bacon, Smoked Mussels, Tarragon

Roast Barbary Duck Breast, Baby Turnip, Beetroot, Poached Plum, Duck Jus

Salt-Baked Celeriac, Horseradish, Miso, Brown Butter, Hazelnut

Dry-Aged Fillet of Beef, Cep, Caramelised Onion, Rosti Potato, Madeira Jus, + €20

Dessert / Cheese

Jivara Crèmeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet

Passion Fruit Soufflé, Milk Ice Cream (15 Minutes Préparation)

Elderberry Mousse, Raspberry, White Chocolate Crumble, Lychee Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Chef Bijay Nepali