



LUNCH

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

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

Canapé

Parmesan Sablé, Whipped Goat Cheese, Beetroot

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Poached Salmon, Pea, Pickled Carrot, Cucumber, Nori

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

Main Courses

Magret Duck Breast & Confit Leg, Swede, Rhubarb, Thyme Jus

Wild Sea Bass, Loire Valley White Asparagus, Clam, Broccoli, Roast Bone Sauce

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

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

Desserts & Cheese

Chocolate & Almond Dacquoise, Pomegranate, Baileys Ice Cream

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

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

Side Accompaniment

Roast Baby Potatoes, Confit Shallot, Chive €8

Tenderstem Broccoli, 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.