



LUNCH

(menu available Tuesday to Saturday 12-2pm and 5.30 - 6pm)

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

€60 Full Menu - Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

Canapé

Parmesan & Miso Gougère

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Smoked Yellowfin Tuna, Persimmon, Black Fig Gastrique

Pressed Lamb Belly, Smoked Yoghurt, Mint Chimichurri

San Marzano Tomatoes, Basil, Smoked Tomato Oil, Black Olive

Pan Fried Scallops, Bergamot, Black Truffle Ponzu, Umeboshi Plum

Main Courses

Hand Rolled Gnocchi, Violet Artichoke, Cais Na Tire Sauce, Linseed, Hazelnut Dressing

Chicken Ballotine, Char Grilled Hispi Cabbage, Shiitake Mushrooms, Chicken Jus

Butter Roasted Cod, Brandade Dumpling, Cauliflower Purée, Vadouvan, Vanilla

Roast Magret Duck Breast, Black Cherries, Pickled Beetroot, Black Cherry Sauce

Desserts & Cheese

Jivara Milk Chocolate & Tahini Tart, Caramelised Banana, Banana Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Preparation)

Flambé Baba au Rum, Aged 7 years Dark Rum, Roasted Pineapple, Coconut Sorbet, +€5

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Ratte Potatoes, Confit Shallots €8 | Tenderstem Broccoli with Bacon Espuma, Dukkah €8

Chef Zhan Sergejev

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.