



Group/Private Dining Dinner

€98

Breads

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

Kilkeel Crab, Apple, Ginger, Bergamot, Radish

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, Cavolo Nero, Toasted Hazelnut, Aged Comté

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

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

Dessert / Cheese

Chocolate & Almond Dacquoise, Pomegranate, Coconut Ice Cream

Lemon Cheesecake, Caramelised Pecan, Pear Sorbet

Dulcey Panna Cotta, Cocoa Nibs Crumble, Strawberry Sorbet

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

Side Accompaniment

Ratte Potatoes, Confit Shallot, Chive €8

Please choose 2 items from starter, main course & dessert to make your menu.

NB. Your menu choice must be provided to us at least 3 days in advance of your reservation

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.

N.B. This is a sample menu. Due to market availability some ingredients may be subject to change