



Group/Private Dining Lunch

€55 Short Menu - Breads + Starter + Main Course + Coffee & Petit Four

€65 Full Menu - Breads + Starter + Main Course + Dessert or Cheese + Coffee & Petit Four

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Scallop Ceviche, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

Carrot Tartare, Home-Made Ricotta, Smoked Star Anise, Carrot Purée, Sea Buckthorn

Torched & Poached Sea Trout, Beurre Blanc, Kombu, Dill, Potato, Compressed Cucumber

Seared Foie Gras, Umeboshi, Pain d'épices, Hibiscus, Pedro Ximénez

Main Courses

Artichoke Tart, Lemon Gastrique, Crème Fraîche, Artichoke Velouté, Pomme Soufflé

Chicken Ballotine, Braised Leek, Shiitake, Caramelised Onion Purée, Wild Garlic, Chicken Jus

Butter Roasted Monkfish, Colombo Butter, Cauliflower Purée, Vadouvan, Vanilla, Roast Cauliflower

Dry Aged Fillet of Beef, Caramelised Onion Purée, Roscoff Onion, Truffle Pomme Anna, Veal Jus, +€20

Desserts & Cheese

Manjari Chocolate Mousse, Jivara & Tonka Bean Ganache, Mango Sorbet

Brown Butter Frangipane, Crème Chantilly, Poached Pear, Pear Sorbet

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

Sheridan's Artisan Cheeses x 2 with Fruit Preserve & Accompaniments

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Roasted Baby Potatoes with Rosemary €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 maybe subject to change