



## **Sample Group/Private Dining Lunch Menu €65**

Breads + Starter + Main Course + Dessert or Cheese + Coffee + Petit Fours

### **Breads**

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### **Starters**

Glazed Veal Sweetbread, Navet, Yuzu, Black Olive, Truffle Honey

Grilled Mackerel, Apple, Cucumber, Horseradish, Dill

Wild Mushroom Ravioli, Mushroom Consommé, Tarragon, Shimeji

Scallops, Caramelised Cauliflower, Capers & Raisin, Alsace Bacon, Beurre Noisette

### **Main Courses**

Roast Wicklow Venison, Beetroot, Blackberry, Foie Gras, Venison Jus

Pumpkin Risotto, Sorrel Picada, Pickled Squash, Mascarpone

Atlantic Cod, Black Garlic, Caramelized Hazelnut, Celeriac

Fillet of Beef Dry Aged, Braised Cheek, Caramelised Onion, Veal Jus, + €18

Halibut, Sea Buckthorn, Carrot, Sweet Potato, Passion Berry

### **Desserts & Cheese**

Manjari Chocolate Cremeux, Hazelnut Ganache, Sudachi Ice Cream

Passion Fruit Mousse, Sablé Breton, Mango & Cardamom Sorbet

Nutmeg Crème Brûlée with Plum & Madeira Wine Sorbet

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

Side Accompaniment

Ratte Potatoes with Confit Shallot €8pp, Green Beans with Confit Garlic Espuma & Dukkah €8pp

### **Coffee & Petit Fours**

Salted Caramel Chocolate Truffles

**Please choose 2/3 items max 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