



## Group/Private Dining Lunch

€65

### Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### Starters

Cured Hamachi, Lemon Vinaigrette, Bonito, Fennel

Pan Fried Scallops, Truffle, Beurre Noisette, Cauliflower, Chive

Ratte Potato, Barley, Wild Mushrooms, Hazelnut

Seared Foie Gras, Yuzu, White Miso, Nashi Pear, Sesame

### Main Courses

Magret Duck Breast, Carrot, Clementine, Almond, Duck Jus

Pan Fried Sea Bass, Celeriac, Dashi Beurre Blanc, Leeks

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

Fillet of Beef Dry Aged, Potato Fondant, Roscoff Onion, Parsnip, Veal Jus, + €25

### Desserts & Cheese

Carrot Cake, Mandarin, Nutmeg Ice Cream

White Chocolate Cremeux, Cinnamon Tuile, Blackberry Ice Cream

Dulcey Panna Cotta, Vanilla Jelly, Coffee Ice Cream

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

### Side Accompaniment

Roasted Baby Potatoes with Bacon & Paprika Espuma, Dukkah €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