



Group/Private Dining Lunch

€65

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Pressed Pork Shoulder, Black Garlic, Shiitake, Sage, Peppercorn Sauce

Blow-Torched Sea Trout, Pickled Cucumber, Dillisk, Beurre Blanc

Cashel Blue Cheese Mousse, Carrot, Pear, Spinach Emulsion, Cashew

Kilkeel Crab, Apple, Kohlrabi, Crème Fraîche, Lime, Dill

Main Course

Atlantic Hake, Braised Leek, Cauliflower, Alsace Bacon, Smoked Mussels, Tarragon

Roast Barbary Duck Breast, Baby Turnip, Beetroot, Poached Plum, Duck Jus

Salt-Baked Celeriac, Horseradish, Miso, Brown Butter, Hazelnut

Dry-Aged Fillet of Beef, Cep, Caramelised Onion, Rosti Potato, Madeira Jus, + €20

Desserts / Cheese

Jivara Crèmeux, Citrus Gel, Almond & Coconut Florentine, Mango Sorbet

Lemon Panna Cotta, Meringue, Pecan, Sudachi Sorbet

Opalys Mousse, Strawberry, White Chocolate Crumble, Apricot Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

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 maybe subject to change