



Group/Private Dining Lunch Menu €65

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

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Crab, Preserved Pear, Celeriac, Peanuts

Carrot Cannoli, Pickled Carrot, Sea Buckthorn, Clementine

Poached Sea Trout, Beurre Blanc, Kombu, Dill

Seared Foie Gras, Mango Chutney, Coriander

Main Courses

Artichoke Tart, Velouté, Parsley, Pomme Soufflé

Duck Breast, Sweet Potato, Kumquat, Plum Sauce

Atlantic Cod, Pickled Baby Gem, Anchovy Dressing, Alsace Bacon

Fillet of Pork, Apple, Parsnip, Braised Pork Belly

Desserts & Cheese

Banana Posset, Chocolate Crumb, Dark Chocolate Sorbet

Manjari Cremeux, Hazelnut Ganache, Vanilla Ice Cream

Passion Fruit Mousse, Mango Sorbet

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

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Pomme Mousseline €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