



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

Pan Fried Scallops, Bergamot, Black Truffle Ponzu, Umeboshi Plum

San Marzano Tomatoes, Basil, Smoked Tomato Oil, Black Olive

Pressed Lamb Belly, Smoked Yoghurt, Mint Chimichurri

Smoked Yellowfin Tuna, Persimmon, Black Fig Gastrique

Main Courses

Saddle of Lamb, Girolles, Grelot Onion, Lamb Jus, Mint

Butter Roasted Cod, Brandade Dumpling, Cauliflower Purée, Vadouvan, Vanilla

Hand Rolled Gnocchi, Violet Artichoke, Cais Na Tire Sauce, Linseed, Hazelnut Dressing

Magret Duck Breast, Confit Leg, Black Cherries, Pickled Beetroot, Black Cherry Sauce

Desserts & Cheese

Passion Fruit Mousse, Sablé Breton, Meringue, Milk Sorbet

Coconut Panna Cotta, Meringue, Strawberry Jelly, Strawberry Sorbet

Manjari Chocolate Cremeux, Coconut Ganache, Hazelnut Ice Cream

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Ratte Potatoes, Confit Shallots €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