



## PRE-THEATRE

Available Tuesday to Thursday 5.30pm - 6.30pm | Friday & Saturday 5.30pm - 6.00pm

€65

### Canapé

Trout Tartlet, Trout Roe, Togarashi

### Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### Starters

Cured Hamachi, Lemon Vinaigrette, Bonito, Fennel

Ratte Potato, Barley, Wild Mushrooms, Hazelnut

Seared Scallops, Truffle, Beurre Noisette, Cauliflower, Chive

### 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

### Desserts & Cheese

Dulcey Panna Cotta, Vanilla Jelly, Coffee Ice Cream

Passion Fruit & Yuzu Soufflé, Milk Sorbet, (15 Minutes Préparation)

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

Side Accompaniment

Roasted Baby Potatoes with Bacon & Paprika Espuma, Dukkah €8

Chef Zhan Sergejev

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.