



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Parmesan Sablé, Whipped Goat Cheese, Beetroot | Rösti, Trout Tartare, Trout Roe
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pea, Pickled Carrot, Cucumber, Nori
Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé
Kilkeel Crab, Apple, Ginger, Bergamot, Radish
Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

Main Course

Magret Duck Breast & Confit Leg, Swede, Rhubarb, Thyme Jus
Wild Sea Bass, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce
Hand Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté
Poached Halibut, Smoked Haddock Brandade, Savoy Cabbage, Beurre Blanc
Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Capers & Raisin, Sherry Jus, Supplement

Dessert / Cheese

Dulcey Mousse, Cocoa Nibs Crumble, Yuzu Jelly, Toffee Sauce, Salted Tuile, Coconut Ice Cream
Passion Fruit Soufflé, Milk Sorbet, (15 Minutes Préparation)
Chocolate & Almond Dacquoise, Pomegranate, Vanilla Ice Cream
Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, Supplement