



DINNER MENU

Four-Course Menu €98

Canapés & Breads

Parmesan Sablé, Goat Cheese, Beetroot | Toasted Brioche, Beef Tartare, Daikon, Nori Caviar
Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil
Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus
Kilkeel Crab, Apple, Ginger, Bergamot, Radish
Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

Main Course

Lamb Rump, Salsify, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus
Atlantic Hake, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce
Hand-Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté
Wild Turbot, Smoked Fish Mousse & Morel, Sorrel, Black Garlic, Shellfish Sauce
Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Capers & Raisin, Sherry Jus, + €20

Dessert / Cheese

Chocolate Tart, Manjari Opaline, Calamansi, Exotic Sorbet
Passion Fruit Soufflé, Milk Ice Cream, (15 Minutes Préparation)
Lemon Cheesecake, Caramelised Pecan, Pear Sorbet
Dulcey Panna Cotta, White Chocolate Crumble, Strawberry Sorbet
Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10