



## DINNER

**€78 Short Menu** - Canapés + Breads + Starter + Main Course

**€98 Full Menu** - Canapés + Breads + Starter + Main Course + Dessert + Petit Fours

### Canapés

Croustade of St Tola Goats Cheese, Smoked Beetroot | Carrot & Sage Tart

### Breads

Our Sourdough Baguette | Brown Bread with Salted Lakeland Butter

### Starters

Artichoke Panna Cotta, Walnuts, Artichoke Caramel, Sunflower Seeds, Sage, White Miso

Blow-Torched Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

Pressed Lamb Belly, Smoked Yoghurt, Mint Chimichurri

Pan Fried Scallops, Beurre Noisette, Sweet Potato, Yuzu & Honey

### Main Courses

Butter Roasted Monkfish, Colombo Butter, Cauliflower Purée, Vadouvan, Vanilla, Roast Cauliflower

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

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

Black Sole with Scallop & Smoked Eel Mousse, Green Asparagus, Broccoli Purée, Champagne Sauce

Fillet of Lamb, Girolles, Grelot Onion, Mint, Broad Beans, Lamb Jus

### Desserts & Cheese

Flambé Baba au Rum, Aged 7 years Dark Rum, Roasted Pineapple, Coconut Sorbet, +€5

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

Jivara Milk Chocolate & Tahini Tart, Caramelised Banana, Banana Ice Cream

Sheridan's Artisan Cheeses x 3 with Quince & Accompaniments, +€8

### Petit Fours

Salted Caramel Chocolate Truffle | Macaron

### Side Accompaniment

Ratte Potatoes, Confit Shallots €8 | Tenderstem Broccoli with Bacon 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.