



DINNER

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

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

Canapé

Parmesan & Miso Gougère

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Pan Fried Scallops, Bergamot, Black Truffle Ponzu, Compressed Pear

Beetroot, Smoked Yoghurt, Chicory, Orange, Hazelnuts

Open Ravioli of Short Rib, Foie Gras, Madeira, Burnt Aubergine

Cured Sea Trout, Apple, Lovage, Lime, Coconut

Main Courses

Venison Loin, Spiced Quince, Celeriac, Miso, Pickled Walnut

Butter Roasted Cod, Brandade Dumpling, Cauliflower Purée, Vanilla

Jerusalem Artichoke Risotto, Sage, Chardonnay Vinegar

Poached Halibut, Anchovy Mousse, Preserved Lemon, Yuzu Beurre Blanc

Pork Fillet, Alsace Bacon, Shiitake Mushrooms, Grelot Onion, Porcini Mousse

Desserts & Cheese

Sticky Toffee Pudding, Red Miso Caramel Sauce, Vanilla Ice Cream

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

Chai Latte Panna Cotta, Vanilla Jelly, Coffee Ice Cream

Sheridan's Artisan Cheeses x 3 with Fig Chutney & Accompaniments, + €10

Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Roasted Baby Potatoes with Rosemary Salt €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.