



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

Torched & Poached Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

Lamb Ravioli, Foie Gras & Madeira, Burnt Aubergine, Sanbaizu

Pan Fried Scallops, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

Main Courses

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

Cais Na Tire Gnocchi, Violet Artichoke, Mornay Sauce, Linseed, Hazelnut Dressing

Magret Duck Breast, Confit Leg, Black Cherries, Pickled Beetroot, Sauce aux Cerises

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

Dry Aged Fillet of Beef, Watercress, Grelot Onion, Broad Beans, Veal Jus, +€9

Desserts & Cheese

Coconut Panna Cotta, Meringue, Strawberry Jelly, Strawberry Sorbet

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

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

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.