



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

Our Sourdough Baguette | Brown Bread with Salted Lakeland Butter

Starters

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

Beetroot, Smoked Yoghurt, Chicory, Orange, Hazelnuts

Open Ravioli of Lamb Leg, Foie Gras, Madeira, Burnt Aubergine

Smoked Yellowfin Tuna, Apple, Lovage, Lime, Coconut

Main Courses

Butter Roasted Cod, Brandade Dumpling, Cauliflower Purée, Vadouvan, Vanilla

Jerusalem Artichoke Risotto, Sage, Black Trumpets, Chardonnay Vinegar

Magret Duck Breast, Confit Leg, Black Fig, Pickled Beetroot, Duck Sauce

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

Pork Fillet, Braised Pork Belly, Roscoff Onion, Pork Jus, Porcini Mousse

Desserts & Cheese

Red Miso Sticky Toffee Pudding, Caramel Sauce, Mascarpone Cream

Baked Alaska, White Chocolate Mousse, Blackberry Sorbet

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

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

Petit Fours

Salted Caramel Chocolate Truffle | Raspberry Pâte de Fruit

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.