



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, Umeboshi Plum

San Marzano Tomatoes, Basil, Smoked Tomato Oil, Black Olive

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

Hand Rolled Gnocchi, Girolles, Cais Na Tire Sauce, Linseed, Hazelnut Dressing

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

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

Pork Fillet, Watercress, Grelot Onion, Pork Jus, Cep Mushroom

Desserts & Cheese

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

Raspberry Soufflé, Pistachio Crème Anglaise, Raspberry Sorbet, (15 Minutes Préparation)

Caramelia Chocolate Mousse, Roasted Peach, Chocolate & Pecan Crumb, Peach Sorbet

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

Petit Fours

Salted Caramel Chocolate Truffle | Coffee Fudge

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.