



## LUNCH MENU

**Three-Course Menu €49** (Canapé & Breads + Starter + Main Course)

**Four-Course Menu €65** (Canapé & Breads + Starter + Main Course + Dessert or Cheese)

### Canapé & Breads

Parmesan Sablé, Whipped Goat Cheese, Beetroot

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### Starter

Poached Organic Salmon, Pea, Pickled Carrot, Cucumber, Nori

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Braised Beef Cheek, Celeriac, Pickle Pearl Onion, Horseradish

### Main Course

Magret Duck Breast & Confit Leg, Swede, Rhubarb, Thyme Jus

Wild Sea Bass, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

Hand Rolled Gnocchi, Charred Baby Leek, Toasted Hazelnut, Spinach, Aged Comté

Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Capers & Raisin, Sherry Jus, Supplement

### Dessert / Cheese

Chocolate & Almond Dacquoise, Pomegranate, Baileys Ice Cream

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

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments