



LUNCH

(menu available Tuesday to Saturday 12-2pm and 5.30 - 6pm)

€48 Short Menu - Canapé + Breads + Starter + Main Course

€60 Full Menu - Canapé + Breads + Starter + Main Course + Dessert or Cheese + Petit Four

Canapé

Croustade of St Tola Goats Cheese, Smoked Beetroot

Breads

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Blow-Torched Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

Pressed Lamb Belly, Smoked Yoghurt, Mint Chimichurri

Artichoke Panna Cotta, Walnuts, Artichoke Caramel, Sunflower Seeds, Sage, Miso

Pan Fried Scallops, Beurre Noisette, Sweet Potato, Yuzu and Honey

Main Courses

Hand Rolled Gnocchi, Violet Artichoke, Cais Na Tire Sauce, Linseed, Hazelnut Dressing

Chicken Ballotine, Char Grilled Hispi Cabbage, Shiitake Mushrooms, Chicken Jus

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

Roast Magret Duck Breast, Black Cherries, Pickled Beetroot, Black Cherry Sauce

Desserts & Cheese

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

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

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

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

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.