



## **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**

Parmesan & Miso Gougère

### **Breads**

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### **Starters**

Smoked Yellowfin Tuna, Apple, Lovage, Lime, Coconut

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

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

Pan Fried Scallops, Bergamot, Black Truffle Ponzu, Umeboshi Plum

### **Main Courses**

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

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

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

Roast Magret Duck Breast, Black Fig, Pickled Beetroot, Duck Sauce

### **Desserts & Cheese**

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

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

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**

Passion Fruit & Coconut 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.