



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

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

Beetroot, Smoked Yoghurt, Chicory, Orange, Hazelnuts

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

Main Courses

Jerusalem Artichoke Risotto, Sage, Black Trumpets, Chardonnay Vinegar

Pork Fillet, Alsace Bacon, Shiitake Mushrooms, Roscoff Onion, Porcini Mousse

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

Desserts & Cheese

Baked Alaska, White Chocolate Mousse, Blackberry Sorbet

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

Red Miso Sticky Toffee Pudding, Caramel Sauce, Mascarpone Cream

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Petit Four

Salted Caramel Chocolate Truffle

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.