



## **LUNCH**

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

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

### **Canapé**

White Truffle Arancini

### **Breads**

Our Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### **Starters**

Torched & Poached 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, White Miso

Pan Fried Scallops, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

### **Main Courses**

Cais Na Tire Gnocchi, Violet Artichoke, Mornay Sauce, Linseed, Hazelnut Dressing

Chicken Ballotine, Sweetcorn, Shitake Mushroom, Wild Garlic, Chicken Jus

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

Lacquered Pork Fillet, Alsace Bacon, Black Garlic, Salsify, Braised Pork Belly, Smoked Paprika

### **Desserts & Cheese**

Valrhona Abinao Chocolate Tart, Honey & Caper Sponge, Caper Ice Cream

Coconut Panna Cotta, Raspberry Jelly, Rhubarb Sorbet

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

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

### **Petit Four**

Salted Caramel Chocolate Truffle

### **Side Accompaniment**

Ratte Potatoes, Confit Shallots €8 | Purple Sprouting 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.