



Group/Private Dining Dinner

€98

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

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

Ricotta & Truffle Ravioli, Wild Garlic, Shiitake Consommé

Kilkeel Crab, Apple, Ginger, Bergamot, Radish

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, Baby Leek, Toasted Hazelnut, Age Comté

Fillet of Beef Dry Aged, Pommes Paolo, Confit Onion, Capers & Raisin, Sherry Jus, + €20

Dessert / Cheese

Chocolate & Almond Dacquoise, Pomegranate, Baileys Ice Cream

Coconut Panna Cotta, Coffee Tuile, Vanilla Ice Cream

Cheesecake Mousse, Caramelised Hazelnut, Pear Sorbet

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

Side Accompaniment

Pomme Purée, Chive €8

Please choose 2 items from starter, main course & dessert to make your menu.

NB. Your menu choice must be provided to us at least 3 days in advance of your reservation

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.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change