



Group/Private Dining Dinner

€98

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starter

Poached Organic Salmon, Pickled Carrot, Spring Pea Velouté, Herb Oil

Buckwheat Tart, Celeriac, Macadamia, Celery, Verjus

Kilkeel Crab, Apple, Ginger, Bergamot, Radish

Braised Beef Cheek Raviolo, Caramelised Cauliflower, Foie Gras Emulsion, Aged Balsamic

Main Course

Lamb Rump, Green Asparagus, Smoked Aubergine, Mint, Red Pepper, Herb Infused Jus

Hand-Rolled Gnocchi, Baby Leek, Toasted Hazelnut, Aged Comté

Atlantic Hake, Loire Valley White Asparagus, Clams, Broccoli, Roast Bone Sauce

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

Dessert / Cheese

Chocolate & Almond Dacquoise, Pomegranate, Baileys Ice Cream

Cheesecake Mousse, Caramelised Hazelnut, Pear Sorbet

Coconut Panna Cotta, Coffee Tuile, Vanilla Ice Cream

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

Side Accompaniment

Ratte Potatoes, Confit Shallot, 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