



Group/Private Dining Dinner

€85 Short Menu - Breads + Starter + Main Course + Coffee & Petit Four

€98 Full Menu - Breads + Starter + Main Course + Dessert or Cheese + Coffee & Petit Four

Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

Starters

Torched & Poached Sea Trout, Pea Velouté, Kombu, Dill, Peas, Compressed Cucumber

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

Artichoke Panna Cotta, Walnuts, Artichoke Caramel, Sunflower Seeds, Sage, White Miso

Lamb Ravioli, Foie Gras & Madeira, Burnt Aubergine, Sanbaizu

Main Courses

Magret Duck Breast, Confit Leg, Black Cherries, Pickled Beetroot, Sauce aux Cerises

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

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

Dry Aged Fillet of Beef, Watercress, Grelot Onion, Broad Beans, Veal Jus, +€12

Desserts & Cheese

Passion Fruit Mousse, Sablé Breton, Meringue, Milk Sorbet

Coconut Panna Cotta, Meringue, Strawberry Jelly, Strawberry Sorbet

Manjari Chocolate Cremeux, White Chocolate Mousse, Raspberry Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Ratte Potatoes, Confit Shallots €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