



## **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**

Pan Fried Scallops, Bergamot, Black Truffle Ponzu, Umeboshi Plum

San Marzano Tomatoes, Basil, Smoked Tomato Oil, Black Olive

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

Smoked Yellowfin Tuna, Apple, Lovage, Lime, Coconut

### **Main Courses**

Pork Fillet, Watercress, Grelot Onion, Pork Jus, Cep Mushroom

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

Hand Rolled Gnocchi, Girolles, Cais Na Tire Sauce, Linseed, Hazelnut Dressing

Magret Duck Breast, Confit Leg, Black Fig, Pickled Beetroot, Duck Sauce

### **Desserts & Cheese**

Passion Fruit Mousse, Sablé Breton, Milk Sorbet

Coconut Panna Cotta, Meringue, Raspberry Jelly, Raspberry Sorbet

Manjari Chocolate Cremeux, Dulce de Leche Ganache, Banana Ice Cream

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