



## Group/Private Dining Dinner

€98

### Breads

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### Starter

Lightly Smoked Hamachi, Compressed Kohlrabi, Grapes, Ajo Blanco

San Marzano Tomato, Ricotta, Charred Peach, Basil Sorbet

Pan-Seared Scallops, Fennel, Pistachio, Black Truffle, Verjus

Foie Gras Parfait, Gooseberry, Violet Mustard, Warm Brioche

### Main Course

Roast Barbary Duck Breast, Baby Turnip, Beetroot, Green Olives, Duck Jus

Hand-Rolled Gnocchi, Girolles, Hispi Cabbage, Linseed, Aged Comté

Atlantic Hake, Peas, Samphire, Potatoes, Fermented Lettuce, Kombu

Fillet of Beef Dry-Aged, Cévennes Onion, Chimichurri, Maitake Mushroom, Sherry Jus, + €20

### Dessert / Cheese

Chocolate & Almond Dacquoise, Pomegranate, Milk Ice Cream

Lemon Cheesecake, Caramelised Pecan, Sudachi Sorbet

Opalys Crémeux, Strawberry, Apricot Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & 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