



Group/Private Dining Lunch

€55 Short Menu - Breads + Starter + Main Course + Coffee & Petit Four

€65 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, Compressed Pear

Beetroot, Smoked Yoghurt, Chicory, Orange, Hazelnuts

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

Smoked Yellowfin Tuna, Apple, Lovage, Lime, Coconut

Main Courses

Pork Fillet, Alsace Bacon, Shiitake Mushrooms, Grelot Onion, Porcini Mousse

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

Jerusalem Artichoke Risotto, Sage, Black Trumpets, Chardonnay Vinegar

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

Desserts & Cheese

Carrot Cake, Vanilla Mousse, Clementine Sorbet

Manjari Cremeux, Caramelia Ganache, Gingerbread Ice Cream

Vanilla Panna Cotta, Meringue, Passion Fruit Jelly, Passion Fruit Sorbet

Sheridan's Artisan Cheeses x 2 with Quince & Accompaniments

Coffee & Petit Four

Salted Caramel Chocolate Truffle

Side Accompaniment

Roasted Baby Potatoes with Rosemary Salt €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