



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, 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, Meringue, Milk Sorbet

Coconut Panna Cotta, 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