



## **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, White Asparagus, Pickled Daikon, Lychee, Yuzu & Honey

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

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

Pressed Lamb Belly, Smoked Yoghurt, Mint Chimichurri

### **Main Courses**

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

Chicken Ballotine, Sweetcorn, Shitake Mushroom, Wild Garlic, Chicken Jus

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

Dry Aged Fillet of Beef, Watercress, Grelot Onion, Sanbaizu, Broad Beans, Veal Jus, +€20

### **Desserts & Cheese**

Manjari Chocolate Cremeux, Vanilla Ganache, Pear Sorbet

Coconut Panna Cotta, Meringue, Rhubarb Jelly, Raspberry Sorbet

Passion Fruit Mousse, Sablé Breton, Meringue, Milk 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