

STARTERS

Salt Cured Foie Gras, "A La Greque" Style Vegetables, Chardonnay Vinegar Reduction, Home Made Brioche 1

18

Glenmalure Wild Pheasant "En Croute" 1/3/7

16

Roast Dinish Island Scallops, Braised Curly Kales, Light Coral Sauce 2/7/13

Annagassan Lobster and Prawns Raviolo, Thermidor Sauce 1/2/7/13
20

Blue Fin Tuna, Ponzu, Fine Herbs and Vegetables 1/4/6

17

MAIN COURSES

Fillet of **Kildare** Beef, Cep Duxelle, Roscoff Onion, Horseradish, Oxtail Jus 7

34

Wicklow Gap Loin of Venison Roasted on the Bone, Seville Orange Preserved, Kohlrabi Green Peppercorn Sauce 7

30

Guinea Fowl, Pointed Cabbage, Potato Gnocchi, Foie Gras, Smoked Sauce 1/7
28

Wild Turbot, Braised Leek, Fregola, Lobster Sauce 1/2/4/13
31

Fillet of Red Mullet, Braised Fennel, Beech Mushroom, Red Wine Matelote Sauce 4/7
29

Side Orders 4.90 per dish 7

Mash Potato- Broccoli

7 Courses Surprise Menu 95

7 Courses Surprise Menu with Wine 135

Not available for table of 5 or more



For tables of 6 people or more 12.5% service charge will be added to your bill

DESSERTS 9.50

Lemon Tart, Winter Fruits, Rosemary Scented Ice Cream 1/3/7
**

Valrhona Chocolate Fondant, Bailey's Ice Cream, Passion Fruit 1/3/7
**

Sheep Yoghurt Panna Cotta, Rhubarb, Orange 3/7
**

Iona Farm Apple Tart Tatin, Caramel Sauce, Vanilla Ice Cream 1/3/7
**

Sheridan's Cheese Selection with Condiments 1/7

Please notify your waiter if you have any food allergens intolerances.

Items marked by a number contain one or more or a product of the following:

(Gluten 1) (Crustacean 2) (Egg 3) (Fish 4) (Peanut 5) (Soybean 6) (Dairy 7) (Nuts 8) (Celery 9) (Mustard 10) (Sesame 11) (Lupin 12) (Molluscs 13)

Although extra care has been taken in the preparation and production of our dishes, we cannot guarantee 100% that our dishes do not contain these ingredients