



GROUP SET MENU

3 COURSES FOR
€75.00

TO START

Beetroot Salad

Pickled Beetroots, Rocket, Goat Cheese Mousse,
Candied Walnuts & Focaccia

Mussels

Burnt Corn with Nduja Sauce
& Focaccia

Beef Tartare

Cured Egg Yolks, Cornichons, Shallots,
Wasabi Mayo & Focaccia

TO FOLLOW

Caramelised Aubergine

Aubergine, Miso Glaze, Katsuobushi, Sesame,
Spring onions & Couscous

“Cacio e Pepe”

Fresh Egg Pasta, Pecorino Romano,
24-Month Parmesan & Black Pepper

Halibut

Red Quinoa, Chared Corn, Sweet Pepper-Herb Salad
& Creamy Carrot and Coconut Sauce

To Share
€10.00 supplement per person

35-Day Dry-Aged Côte de Bœuf

Angus from Longford, Duck Fat Potatoes,
Rocket & Sauce Béarnaise

SIDES €6.50 EACH

Lyonnaise Potatoes

Caramelized Onions

Salade Maison

House Leaves

Mediterranean Veggies

Halloumi & Pine Nuts

TO FINISH

Piglet's Classic Tiramisu

Tonka Beans Crème Brûlée

Dessert Of The Day

Selection of 3 or 5 Sheridan's Cheeses

€4.00 Extra

PAIR IT WITH WINE

Wine flight available to match your meal served at 10.5cl/glass

Per Glass
2 Glasses
3 Glasses

€12.50
€24.00
€35.50

We work with all 14 main allergens. If you have an allergy, please inform your waiter. A full allergen menu is available on request

Allergens: (1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs