

Sash

Wholesome Fare at No.1 Pery Square

EARLY AUTUMN A LA CARTE MENU

STARTERS

- Soup Du Jour** No.1 House Baked Breads €6
- Pear Tarte Tatin** Gorgonzola Cheese €9
- Doonbeg Mussel Chowder**, No.1 Soda Bread €10
- Braised Mushroom Tart**, Goats Cheese, Endive €11
- Ham Hock Terrine**, Pistachio, Crostini, Side Salad €11
- Seared Doonbeg Scallops** Cauliflower & O'Loughlin's Black Pudding €14

EARLY AUTUMN SPECIAL

- Oysters Kilpatrick** Grilled Bacon, Worcestershire Sauce, Tabasco ½ Dozen €18/ Dozen €36

MAIN COURSES

- Wild Mushroom Risotto**, Truffle Oil €23
- Quinoa Stuffed Romano Pepper**, Roast Fennel & Pumpkin Seeds €23
- Pan Fried Cod**, Sweetcorn Puree, Potato Fondant, Sorrel €24
- Aged Parmesan & Herb Crumbed Pork Schnitzel**, Sicilian Red Slaw, Lemon & Sumac €24
- Stuffed Guinea Fowl Breast**, Gorgonzola, Saute Spinach, Chestnuts, Pan Jus €25
- O' Loughlin's 10 Oz Rib Eye *** Watercress & Rocket Salad, Béarnaise Sauce, Fries €29
- Roast Monkfish**, Smoked Salmon, Tomato, Potato & Pesto Stew €28

SIDE DISHES €3.50

- Dressed Organic Salad Leaves/ Duck Fat Roasties/ Seasonal Green Vegetables**
- Rosemary & Sea Salt Fries/ Roast Garlic Mash**

DESSERTS

- Farmhouse Ice Cream & Sorbet**, Nut Cluster Topping €6
- Chocolate, Espresso Mousse Cake**, Orange, Thyme Puree, Salted Caramel Ice-cream €8
- Pressed Apple & Hazelnut Crumble**, Vanilla Crème €9
- Vanilla Pannacotta**, Plum Jelly €9
- Artisan Cheeseboard**, Spiced Chutney, Quince, Lavosh Crackers €12
- Georgian Quarter Cheese & Charcuterie Plate**, Garden Leaves, Piccalilli, Quince Jelly, Lavosh Crackers €18
- Add a Glass of Vintage Port €8.50**

SHOULD YOU HAVE ANY ALLERGEN OR DIETARY RESTRICTIONS PLEASE ADVISE YOUR SERVER, WE WOULD BE HAPPY TO HELP YOU.
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS.