



OUR STORY

Sash represents the attributes of its home, No.1 Pery Square. An elegant, thoughtful, Irish, historic and boutique hotel with an extra layer of sophistication and most of all great taste. Sash, a little beacon of good old fashioned conviviality, cosy not grand, relaxed not posh, simply proper food to enjoy prepared from local, in season ingredients and organic where possible. Our kitchen team enjoy showcasing simple but elegant dishes, both classic & contemporary using old school proven techniques with our twist.

IN SEASON FOR SPRING

Beetroot, Purple Sprouting Broccoli, Jerusalem Artichoke,
Mushroom, Squash, Prawns, Oyster, Venison

OUR SUPPLIERS

Meat: O'Loughlin's Butchers & Pat O' Connor's Butchers, Limerick

Poultry: O'Loughlin's Butchers & Pat O' Connor's Butchers, Limerick

Fish: CS Fishmongers - Doonbeg, Co. Clare

Fruit & Vegetables: Donie's Organic Salad Leaves, The Milk Market, No.1 Kitchen Garden & Richardsons

Cheese: Cashel Blue Cheese, Durrus West Cork, Cratloe Hills & La Rousse Foods.

OUR HEAD CHEF & TEAM

Timothy Harris was born in Melbourne, Australia where he studied culinary arts for 8 years before coming to London where he was head chef at the infamous Petersham Nurseries Michelin star restaurant at Covent Gardens in London before moving to Ireland and joining us here at No.1 Pery Square. Lucky for No.1 Tim found love in Limerick and joined the team in 2015. He is joined by Kamil and Emma who also share the passion for great food.

OUR WINE

No.1 has often been described as a hotel all about wine. Our list reflects Patricia's interest and passion to support the small independent boutique producer and to be able to offer our guests handpicked interesting quality wines, organic where possible with great stories and most importantly affordable prices. Wine producers Liam & Sinead Cabot have been by my side since opening our doors and have been a guiding light in terms of choice for our guests.

Should you have any allergies or dietary restrictions, please advise your server and we would be happy to help

www.sashrestaurant.com



Sash

SPRING KITCHEN GARDEN MENU

STARTERS

Roasted Celeriac Soup, Cayenne Pepper, Aged Cheddar, Croutons
Leek & Jerusalem Artichoke Salad, Truffle Mustard Dressing
Dublin Bay Prawns, Braised Leek, Prawn Bisque, Pickled Baby Shallots, Truffle Mayonnaise
Duck Leg Pastilla, Medjool Date, Masala

MAIN COURSES

Peppered Guinea Fowl Breast, Parsnip Gratin, Quince, Charred Chicory, Madeira Thyme Jus
Roasted Beetroot & Girolle, Filo Basket, Mushroom Jus
Red Mullet, Confit Shallot, Fennel, Blood Orange Salad, Chili, Coriander
O' Loughlin's Fillet of Steak, Potato Terrine, Mushroom Puree, Jus **

ACCOMPANYING SIDES

Warm Spring Vegetable Salad, Garlic Butter, Ricotta Salsa
Velvet Roasted Garlic Creamed Potato
Spring Salad, Crisp Greens, French Radish, Scallions, Chives, Apple & French Mustard Dressing

EXTRA SIDE DISHES €3.50

Dressed Organic Salad Leaves/ Duck Fat Roasties/ Rosemary & Sea Salt Fries/

DESSERTS

Farmhouse Ice Cream & Sorbet, Nut Cluster Topping
Steamed Vanilla Pudding, Caramel Apples, Rich Crème Anglaise
Chocolate Fondant, Vanilla & Champagne Poached Pear, Vanilla Ice Cream
Natural Yogurt Panna Cotta, Forced Rhubarb Compote, Pistachio Tuille
Sash Artisan Cheese Board, Spiced Pear Chutney, Quince Jelly, Lavosh Crackers **

** €7 SUPPLEMENT APPLIES TO THIS DISH

€49 PER PERSON

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