



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.

In Season For Spring

Beetroot, Jerusalem Artichoke, Girolle, Trout, Guinea Fowl, Squash, Prawns, Venison, Rhubarb

Our Suppliers

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

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

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

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

Seafood: CS Fishmongers, Doonbeg, Co. Clare

Our Head Chef & Kitchen 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. 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

Soup du Pistou, Crostini
Goats Curd, Peas, Broad Bean, Radish Salad, Croûtons
Agro Dolce Quick Cured Sea Trout, Potato Gaurfet
Duck Leg Pastilla, Medjool Date, Masala

Main Courses

Pork Belly, Medjool Date Stuffing, Root Vegetables, Apple Compote
Wild Garlic Risotto, Broad Bean, Pea & Mascarpone
Pistachio Crumbed Rack of Burren Spring Lamb, Baby Potato, Peas, Bacon, Mint Sauce
Pan Roast Sea Bream, Fennel, Blood Orange Shallot Salad, Coriander & Chilli
O' Loughlin's 8oz Fillet Steak, Potato Terrine, Mushroom Puree, Jus (Best Enjoyed Medium/ Rare) **

Accompanying Sides

Sprouting Broccoli, Almonds, Chili/ Spiced Hasselback Potatoes
Spring Salad, Radish, Scallions, Chives, Apple & French Mustard Dressing

Extra Sides €3.50

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

Desserts

Rose Gray's Chocolate Nemesis Cake, Natural Yoghurt Sorbet, Honeycomb
Farmhouse Ice Cream & Sorbet, Nut Cluster Topping
Red Wine Poached Pear, Vanilla Mille Feuille, Basil
Crème Anglaise Panacotta with Poached Rhubarb
Sash Artisan Cheese Board, Spiced Pear Chutney, Quince Jelly, Lavosh Crackers **

**€7 Supplement applies to this dish

Substitute a course for a Glass of Prosecco or our Rhubarb & Thyme Bellini

€49 Per Person

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