



Sash

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 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 her side since opening our doors and have been a guiding light in terms of choice for our guests.

Spring Seasonal Produce

Beetroot, Jerusalem Artichoke, Girolle, Trout, Squash, Prawns, Wild Garlic, 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 & Richardson's

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

Seafood: CS Fishmongers, Doonbeg, Co. Clare

Sash

Spring Kitchen Garden Menu

To Start

Wild Garlic & Potato Soup

St. Tola's Goats Cheese Tart, Beetroot Marmalade, Rocket & Pesto

Agro Dolce Quick Cured Sea Trout Tartare, Potato Gaufrette

Confit Hen's Egg, Asparagus, Wild Garlic, Pine Nuts

Main Courses

Broad Bean, Pea & Mascapone Risotto

Burren Rack of Lamb, Mint Sauce, Pea & Bacon Jus

Stuffed Pork Loin, Root Vegetables, Apple Compote & Jus

Pan Roast Sea Bream, Fennel, Blood Orange & Red Onion Salad

O' Loughlin's 8oz Fillet Steak, Potato Terrine, Mushroom Puree, Jus (Best Enjoyed Medium/ Rare) *

Accompanied By

Sprouting Broccoli, Almonds & Chilli/ Mash & Spring Onion/ No. 1 Poundie

Radish & Scallion Salad, Mustard Dressing

Extra Side Dishes

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

€3.50 Each

Desserts

Rose Gray's Chocolate Nemesis Cake, Natural Yoghurt Sorbet, Caramelised Orange

Salted Caramel & Vanilla Ice Cream, Berry Sorbet

Red Wine Poached Pear, Pecan & Raisin Iced Parfait

Financier, Salted Caramel & Limoncello Syrup

Sash Artisan Cheese Board, Spiced Pear Chutney, Quince Jelly, Lavosh Crackers *

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

€49 per person

€7 supplement applies to dishes marked *