



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 Rouse Foods

Seafood: CS Fishmongers, Doonbeg, Co. Clare

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Spring Kitchen Garden Menu

To Start

Foraged Wild Nettle Soup
Crispy Pork Belly, Smoked Apple Tarte Tatin, Blood Plum
Smoked Aubergine Salad, Goats Cheese, Crostini, Pomegranate
Pan Seared Sea Bream, Pickled Spring Vegetables

Main Courses

Butternut Squash, Walnut & Cashel Blue Cheese Pappardelle
Pan Fried Turbot, Piedmont Roast Peppers, Confit Almonds, Basil
Burren Lamb Rump, Pearl Barley Mint Yoghurt, Jus
Marscapone Stuffed Chicken Supreme, Lentils, Spinach, Madeira Jus
O' Loughlin's 8oz Fillet of Beef, Mushroom, Potato, Jus *

Accompanied By

Roasted Carrots with Caraway & Yoghurt/ Chive & Butter Mash
Fennel, Radish & Pomegranate Salad

Extra Side Dishes

Dressed Organic Salad Leaves/ Duck Fat Roasties/ Rosemary & Sea Salt Fries
€3.50 Each

Desserts

Roasted Rhubarb, Orange, Caramelised Puff Pastry
Salted Caramel & Vanilla Ice Cream, Berry Sorbet
Amaretto Semifredo, Toffee, Banana
Baked Chocolate Mousse, Coffee Cream, Olive Oil
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 *