



OUR STORY

Sash represents the attributes of its home, No.1 Pery Square, 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

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. Timothy joined us in 2016 & hasn't looked back since.

OUR 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.

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

AUTUMN KITCHEN GARDEN MENU

TO START

Whitegate Venison Croquette - Butternut Squash Puree, Sage, Rocket
Citrus Cured Mackerel - Orange Fennel & Rocket Salad
Mallard Duck, Pork and Hazelnut Terrine - Prune, Orange & Juniper Chutney
Kitchen Garden Soup Du Jour - No.1 House Bread
Roast Beetroot & Whipped Goats Cheese - Girolle, Walnuts

MAIN COURSES

Pan Fried Halibut - Buttered Spinach, Gubbeen Salami, Girolle, Basil
Pigs Cheek - Crispy Langoustine, Lobster Bisque, Char-Grilled Leek
Lemon & Thyme Roast Chicken - Pearl Barley & Bacon Stuffing, Tender Stem Broccoli, Citrus Jus
Rich Porcini, Celeriac, Walnut, Thyme Risotto
O'Loughlin's 8oz Fillet Steak - Gratin Potato, French Green Beans, Celeriac Puree, Port Jus *
Served with Seasonal Market Vegetables & Potatoes

SIDE DISHES €4 EACH

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

DESSERTS

Ruby Port Poached Pear - Crème Anglaise, Hazelnut Praline
Tim's Bread & Butter Pudding - Golden Raisin Jam, Crème Anglaise
Wild Blackberry Eton Mess
Selection of Farmhouse Ice Cream - Nut Soil
Artisan Cheese Board - Pear Chutney, Quince Jelly, Lavosh Crackers *

TEA & COFFEE OR HERBAL INFUSION

Please ask for our selection

€49

€9 SUPPLEMENT APPLIES *

PLEASE ADVISE US OF ANY DIETARY OR ALLERGEN REQUIREMENTS YOU MAY HAVE