



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 Rouse Foods

Seafood: CS Fishmongers, Doonbeg, Co. Clare

Sea Salt: Achill Island Sea Salt



Sash

WINTER KITCHEN GARDEN MENU

TO START

Soup Du Jour, No.1 House Breads
Duck Liver and Thyme Paté, House Pickles, Crostini
Smoked Salmon Rilette, Horseradish Cream, Brown Bread Croutons
Wild Rabbit Terrine, Pistachio Crumble, Pear Chutney
Roast Rainbow Beet Tarte Tatin, Horseradish & Pumpkin Seed Pesto, Rocket Leaves

MAIN COURSES

Searred Red Mullet, Lentils Du Puy, Sautéed Hipsy Cabbage, Lemon Thyme Sauce
Pot Roast Local Chicken Supreme, Fondant Potato, Buttered Leeks, Chicken Jus
Carved Fillet Steak, Bourguignon Pithiver, Char-Grilled Onion, Port Jus *
Slow Cooked Apple & Sage Stuffed Pork Neck, Braised Cabbage, Bread Sauce
Caramelised Onion & Goats Cheese Risotto, Walnuts, Burnt Butter

Served with Seasonal Market Vegetables & Potatoes

SIDE DISHES €4 EACH

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

DESSERTS

Chocolate & Chestnut Frozen Parfait, Brioche Crumble
Poached Pear & Ginger Steamed Pudding, Vanilla Anglaise
Warm Rice Pudding, Maple Frosted Pecans, Brioche Crumb
Selection of Farmhouse Vanilla Ice Cream, Nut Soil
Artisan Cheese Board, Cashel Blue, Cratloe Hills, Pear Chutney, Crackers *

TEA & COFFEE OR HERBAL INFUSION

Please ask for our selection

€49

€7 SUPPLEMENT APPLIES *

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