



Sash

Sash represents the attributes of its home, a little beacon of good old fashioned conviviality, cosy not grand, relaxed not posh, simply proper food to enjoy prepared from local ingredients & organic where possible.

Our Food & Wine

The restaurant, with views of the surrounding Georgian street scape, has a menu that is quietly confident and traditional, but with the same contemporary twist to be found through the rest of the property. With a focus on home cooking with an extra layer of sophistication, Sash dishes also use herbs and ingredients grown in No. 1 Pery Square's own kitchen gardens whenever possible.

Our list reflects Patricia's, the owners interest & passion to support the small independent boutique producer, to be able to offer our guests handpicked interesting quality wines, organic where possible with great stories behind them and at affordable prices.

Our Team

Our kitchen team enjoy showcasing simple but elegant dishes, both classic & contemporary using old school proven techniques with our twist. Our service team look forward to showcasing what we feel is proper hospitality for our guests. Enjoy your meal!

Our Suppliers & Producers

Meat & Poultry

O'Loughlin's Butchers *Limerick*

Pat O' Connor's Butchers *Limerick*

Fruit & Vegetables

Milk Market *Limerick*

Richardson's *Limerick*

Attyflin Estate *Limerick*

No.1 Kitchen Garden *Limerick*

Cheese

Little Milk Co. *Waterford*

Mossfield Organic Farm *Offaly*

Bally Goats Cheese *Limerick*

Cooleeny Farm *Tipperary*

Cahill's Cheese *Limerick*

Cratloe Hills *Clare*

Seafood

CS Fishmongers *Clare*

Burren Smoke House *Clare*

Sea Salt

Achill Island Sea Salt *Mayo*

Salads/ Leaves

Doon Community Farm *Limerick*

Other

Urban Co-Op Limerick *Limerick*

Wildwood Vinegars *Mayo*

Novak's Sourdough *Limerick*

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www.sashrestaurant.com

Spring Kitchen Garden Menu

Pre Dinner Cocktail

Attyflin Apple Spritz - Apple Juice, Dingle Vodka, Cointreau & Soda €13

To Begin

Seasonal Soup of the Evening

Duck Leg Confit, Roasted Chicory, Orange Sauce

Burren Smoked Salmon Mousseline, Blini, Sweet Pickled Cucumber

Bally Chilli & Honey Goats Cheese, Tomato, Hazelnut & Basil Oil Tart

Limerick Ham Hock Terrine, House Made Piccalilli, Lavosh Crackers

Main Course

Rreaty City Stout Glazed Beef Shortrib, Parsnip Mash, Sticky Dates, Braised Leeks

Pan Fried Monkfish Cheek, Duchess Potato, Carrot & Celeriac Puree, Pernod Cream

Pan Seared Chicken Breast, Spring Onion Gnocchi, Black Pudding, Tarragon & Vermouth Véloute

Spinach, Basil, Butternut Ravioli, Burnt Butter, Pine Nuts

10 Oz Char-Grilled Dry Aged Rib-Eye Steak, Chips, Rocket Salad, Béarnaise **

Served with a selection of Seasonal Vegetables and Potato

Sides €4 Each

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

Dessert & Cheese

White Chocolate Bread & Butter Pudding, Crème Anglaise

Lemon Posset, Homemade No. 1 Shortbread

Rich Chocolate Mousse, Honeycomb, Blood Orange

Attyflin Apple Roulade, Raisin Purée, Creme Patissiere, Buttermilk Crumb

Irish Cheese Board of Little Milk Co. Blue, Mossfield Gouda,

Cooleeny Camembert, Quince, Grapes & Crostini

Tea/ Coffee/ Herbal

Please ask for our selection

€49

** €9 Supplement applies to this dish

Why not add a cheese board after dessert for €12

Please advise us of any allergen or dietary requirements you may have