



Sash

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



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SPRING KITCHEN GARDEN MENU

TO BEGIN

Kitchen Garden Soup du Jour, House Breads
Pigtown Pork & Smoked Chicken Terrine, Pickled Raisin Purée, Lavosh Crackers
Smoked Salmon Rilette, Horseradish Cream, Herb Salad, Sourdough Crostini
Roast Beetroot, Goats Cheese Mille Feuille, Pesto & Rocket Salad
Chicken Liver Pâté, Thyme & Mint Jelly, Toasted Brioche

MAIN COURSES

Caramelised Roast Onion Risotto, Confit Fennel, Aged Parmesan
Roast Free Range Local Chicken, Creamed Potato, Pea & Smoked Bacon, Chicken Jus
Pan Fried Sea Bream, Warm Potato Salad, Baby Carrots, Radish, Lemon Sauce
Slow Cooked Beef Cheek, Bourguignon Sauce, Colcannon, Parsnip Crisps
O' Loughlin's 10oz Rib Eye Steak, French Fries, Garden Salad & Béarnaise *

Served with Spring Market Vegetables & Potatoes

SIDE DISHES €4 EACH

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

DESSERT/ CHEESE

Citrus, Mint & Basil Pavlova, Chantilly Cream, Caramel
Orange & Polenta Steamed Pudding, Orange & Bay Leaf Glaze, Vanilla Ice Cream
Donut of Chocolate Mousse, Choux Pastry, White Chocolate Shavings
Farmhouse Salted Caramel & Vanilla Ice Cream, Raspberry Sorbet
Artisan Cheese Board of Cashel Blue - Tipperary, Smoked Gubbeen - West Cork **
St. Brendan's Humming Bark - Co. Wexford, Homemade Orange Marmalade, Crackers

TEA & COFFEE OR HERBAL INFUSION

Please ask for our selection

€49

* €9 SUPPLEMENT APPLIES ** €3 SUPPLEMENT APPLIES

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