

Sash

SUMMER KITCHEN GARDEN MENU

PRE DINNER COCKTAIL

Wild Elderflower Bubbly €9

TO BEGIN

Kitchen Garden Soup of the Day

Pigtown Ham Hock & Foie Gras Terrine, Longueville Cider Relish, Crisp Honey Bread

Lightly Spiced Mackerel Fillet, Rhubarb, Orange, Fennel Slaw

Marinated Feta, Heirloom Beetroot, Garden Herbs, Toasted Hazelnuts

Crumbed O'Loughlin's Black Pudding, Scallop Ceviche, Bacon & Onion Marmalade,
Slow Roasted Cherry Tomatoes

MAIN COURSE

Burren Lamb Rump, Braised Lamb Croquette, Gratin Potato, Broad Beans, Peas, Lamb Jus

Pan Seared Brill, Lemon & Brunoise Vegetable Pearl Cous Cous, Sautéed Samphire, Salsa Verde

Duo of Pasture Reared Chicken, Lyonnaise Potato, Toasted Almond Green Beans, Wild Mushroom Sauce

Quinoa Polenta Cake, Lentils, Wild Mushrooms, Fennel, Pinenuts, Rhubarb Sauce

10oz Char-Grilled Dry Aged Rib-Eye Steak, French Fries, Rocket, Watercress Salad, Béarnaise *

Served with Summer Market Vegetables & Potatoes

SIDE DISHES €4 EACH

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

DESSERT/ CHEESE

Eton Mess, Passion Fruit Curd, Vanilla Mascapone Cream

DF Chocolate Mousse, Date & Cocoa Crumb, Raspberry, Honeycomb

Warm Pecan Tart, Orange Crème Fraîche, Caramel Foam

Crème Caramel Panacotta, Berries & Mint, Spiced Bread Croûton

Irish Cheese Board of Cashel Blue - Co Tipperary, Mossfield Gouda - Co Offaly, Cooleeny

Camembert - Co Tipperary, Durrus Semi Soft - Co Cork, Quince, Grapes & Crackers

TEA, COFFEE/ HERBAL INFUSION

Please ask for our selection

€49

*€9 SUPPLEMENT APPLIES

WHY NOT ADD A CHEESEBOARD AFTER DESSERT FOR €12

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



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