

SET MENU

€34

STARTERS

Crab Cakes

w/ Asian green salad & Sriracha mayo

Caprese Salad (v) (gf)

Buffalo mozzarella, heritage tomatoes, sweet balsamic & rocket

Duck Liver Parfait

*w/ beetroot, cucumber, watercress
& wholegrain mustard, sourdough toast*

Creamy Tomato Soup (v)

w/ basil pesto croutons

MAINS

Char-grilled Irish Black Angus 10oz Striploin Steak

*w/ sage & mustard mash, fine beans, classic black pepper & brandy sauce
(€6 Supplement)*

Grilled Prosciutto & Rosemary Wrapped, Corn-Fed Chicken (gf)

*w/ creamed sweet corn, sprouting broccoli,
roast red onion & new potatoes*

Grilled Organic Clare Island Salmon Fillet (gf)

w/ asparagus, roast red peppers & new potatoes. Lemon & caper butter

Slow Roast Gremolata Rolled Pork Belly (gf)

w/ sweet potato mash & Asian greens. Plum & ginger sauce

Grilled Hake Fillet (gf)

w/ creamy crab peperonata, sprouting broccoli & new potatoes

Cannelloni Al Forno (v)

*Oven baked pasta w/ squash, nutmeg, spinach & feta,
creamy tomato, basil pesto, rocket & shaved parmesan*

DESSERTS

Tiramisu

Selection of Ice-Creams

w/ brandy basket, hundreds & thousands

Warm Chocolate Brownie

w/ honeycomb ice-cream

Strawberry Pavlova (gf)

w/ cassis & mascarpone whipped cream

*Minimum order of one main course per person. Service charge of 12.5% applies to groups of 6 & more.
We are very sorry we cannot guarantee your meal will be nut free or your specific allergen free.
Our food may contain nuts or allergens or traces of nuts or allergens. Please ask a member of staff
if you need additional information on food allergens - they can be viewed in a separate menu available.*