

DINNER MENU

STARTERS

- Gambas Prawns Pil Pil** €12.95
w/ chilli, garlic, herb, white wine, butter on grilled sourdough
- Pan fried Goats Cheese (v)** €8.95
w/ red onion marmalade, rosemary crouton, crushed hazelnuts, mixed baby leaves
- Ham Hock and Carmelised Apple Terrine** €7.95
w/ wholegrain mustard, baby cress, apple & vanilla compote, sourdough slices
- Soup du Jour** €6.50
please ask your server
- Salmon Gravlax** €11.95
w/ orange segments, blackberry, mixed leaves, dill honey
- Fillet of Beef Carpaccio** €14.95
w/ parmasean shavings, capers, white truffle oil
- Antipasti plate** €11.95
w/ prosciutto, bresaola, coppa, crostini & olives

MAINS

- Char-grilled Irish Hereford 10oz Ribeye steak** (gf) €29.95
w/ mash, mixed greens, red wine jus and garlic butter
- Supreme of Chicken** (gf) €18.50
Stuffed w/ spinach, asparagus and sundried tomatoes, served w/ roasted new potatoes, baby carrots and roast chicken jus
- Braised Pork Belly** (gf) €18
w/ glazed baby carrots, mash, apple compote, baby leek, cider jus
- Baked Fillet of Cod** €19.50
w/ smoked applewood béchamel, truffle pea puree, crushed new potato, basil oil, and parma ham
- Vegetarian Risotto** (v) €14.95
flavour changes weekly, please ask your server
- Pan-fried Seabass** €22 (gf)
w/ fondant potato, tenderstem broccoli, cauliflower puree, compound butter
- Lamb Burger** €18.50 (gf)
w/ brioche bun, beef tomato, red onion, rocket, mint riata, 3-way cooked chunky chips

DESSERTS

- Cheesecake** €7.50
flavor changes weekly, please ask your server
- Deep-fried Ice-Cream** €7.50
w/ crème anglaise and fresh fruits
- Basil and Strawberry Pannacotta** €7.50
w/ sticky black strawberries
- Freshly Baked Brownie** €7.50
w/ honeycomb icecream
- Cheese Plate** w/ crackers & chutney €9.50

*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.*